



Tic DOLOREUX.—The following letter from a gentleman to another with whom we were intimate, describing how he was relieved from this excruciating disease, seems to us worthy of being made widely known:—"I have to apologise for my having so long neglected sending you a statement of my case. It is as follows; and if its being made public can in any way subtract from the suffering of those who suffer under that dreadful disease, tic doloreux, I shall feel most happy. For nearly two years I suffered the severest torture from tic doloreux in the head (left side), and in the left thigh I believe I may safely say, that I tried every known remedy, without any apparent effect. For the last year I never had the slightest cessation of pain, without large doses of laudanum or morphia. For fourteen months I could not lie down in bed. In fact, the torture was so dreadful, that every morning at daylight I was thankful that I was not deprived of reason. I fortunately recollected, that a friend of mine had derived great benefit from the use of electricity in a case of chronic rheumatism. This led me to try the new instrument called the 'Electro-Magnético.' I procured one, and from the first application I felt somewhat easier; and, after using it half an hour, I felt inclined to sleep. I continued the use of it for that period, morning and evening, for more than a week, at the end of which time I was perfectly free from pain, and began to enjoy my natural rest. It is now nearly five months since I left off using it, and I am truly thankful to say that I feel as well as I ever did in my life." We need only add to the above, that the electro-magnético is an instrument made and sold by philosophical instrument makers; and the application, we believe, consists in allowing a stream of electric fluid to flow from a wire into the part affected, the process giving no pain whatever. Any skilful surgeon could apply the remedy. Tic doloreux being, in fact, a derangement of the nerves, or, as we may call them, the electric wires of the body, it is quite reasonable to suppose that the disturbance can be rectified by the artificial means now mentioned.—Chambers's Journal.

Wm White

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Do Beef	24
Brett Deal	34
Beef to Pot	35
Bitters	40
Breast Bone	40
Blanc Manger	42
Brown Pickle	48
Beer Refine	56
Beer Yeast	57
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Bread Ginger	80 1/4
Beef Row	63

Churn Fruit	28
Do	29
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Cakes Tea	34
Cutlets Deal	34
Currants White	5 1/4
Chees Cream	67
Cucumbers Preserve	69
Cod to Crimp	70
Collops Scotch	72
Cornish Selly	10 3/8
Cornish Wine	10 8

Bitters	65
Butter on Turnips	65
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~~L~~

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M

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 Milk Apples Art.^o — 07
 Milk Almond — 60
 Mushrooms to stew — 78
 Mongois to pickle — 77
 MacKrons — 109
 Mutton of Denmark like to be cut in
 and with a long string texture 120

Andrew Ward Esq

Doncaster Aug. 25th
1848.

Bo^d of J. M. Barker
Chemist & Druggist.

A Collyrium 1/2 pint	1	0
Pot of Pinctment	"	0
A dozen Powders	1	"
Pot. of Battley's Sedative	1	3
Pot of Electuary of Senna	1	3
		<hr/>
	5	"

Paid same to
J. M. Barker -

Tomato Sauce.

Take Tomatoes & bruise
them in a Marble Mortar
then add to them Chili
Peppers, White Pepper
Peppers, an equal quantity
Shred into each Quart
 $\frac{1}{4}$ oz of Garlic 1 oz of Shallots
2 or 3 leaf Sprigged of Bayenn
Pepper - a little Salt & let
it stand till cold & Mace.
Then give it a boil altogether
let it stand till cold.
Then put it thro' a hair
sieve & bottle it for use.

S

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Pie / Cel	15
Pudding apple	15
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Pickle Lemon	17
Puff	18
Pudding Sponge	18
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Pan cakes	20
Pinkette to make	22
Panicles to make	26
Pomade Chicken	30
Pie mixed	36
Plaster Strengthening	38
Plaster	38
Pye Chicken	39
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R

S

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Sauce	Fish	74
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U. & V

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Wine Cucumber	98
Wine Gooseberry	95
Wine Gooseberry	99
Wine Nutmeg	104
Wine Lemon fruit	122

G

p

Z

p

7

*Council Office, Central Board of Health,
9th May, 1832.*

PRECAUTIONARY HINTS to Persons residing in Places suffering or likely to suffer from CHOLERA; with CONCISE DIRECTIONS for the Treatment of those threatened with or actually attacked by the Disease in Situations where Medical Advice cannot be immediately obtained.

HEADS of Families living in the Country, and benevolent Individuals wishing to afford remedial assistance in this destructive Malady, ought to provide themselves with the following articles; viz.

		lbs. oz.
<i>Sp. Sal. Volatile or</i>	Tincture of Opium (Laudanum)	— 2
	— of Catechu	— 4
	— of Assafetida	— 4
	Aromatic Spirit of Ammonia	— 4
	Compound Spirit of Lavender	— 2
	Oil of Peppermint	— 0½
	Castor Oil	2 —
	Ipecacuanha in Powder	— 2
	Mustard in ditto (best Durham)	10 —
	Compound Chalk Powder	— 4
	Sulphate of Quinine	— 1

PILLS, No. 1.

Six Dozen	{ Calomel, 2½ Grains	} in each Pill
	{ Opium, ¼ Grain	
	{ Cayenne Pepper, 2 Grains	

No. 2.

Three Dozen	{ Calomel	} Of each 2½ Grains
	{ Compound extract of Colocynth	

No. 3.

Three Dozen	{ Blue Pill, 2 Grains	} in each Pill
	{ Rhubarb, 2 Grains	

Powders, No. 4.

Calcined Magnesia, 2 Parts	}	lb. oz.
Rhubarb in Powder 2 Parts		
Ginger in ditto, 1 Part, carefully mixed		

No. 5.

<i>For a Child</i>	Calomel, 1 Grain	}	0½
	James's Powder, 2 Grains		
	Nitre in Powder, 5 Grains		

LINIMENT, No. 6.

Compound Soap Liniment with Opium, 8 Parts	}	3
Tincture of Cantharides, 1 Part		

MUSTARD POULTICE, No. 7.

The Mustard Poultice is made by mixing equal Parts of Mustard Powder and Crumb of Bread into a Paste with hot water; or by mixing equal Parts of Mustard Powder and thick Porridge.

Bags or Stockings to hold heated Bran or Salt.

Stomach and Feet Warmers.

Enema Syringe.

A graduated Glass Measure. (1 oz.)

A Set of Scales and Weights. (Grain)

The above Supply is calculated for the Number likely to be attacked in a Population of 500; and in Price, as estimated by a London Chemist, will not exceed £3, 3s.

Precautions:

1. *The Clothing* should be warm. Woollen Stockings ought to be worn, and Flannel next the Skin; at least over the Belly and Loins.

2. *Diet.*—Avoid, above all things, overloading the Stomach: Indigestion however produced, disposes the body to this disease. If in easy Circumstances, take for Dinner a moderate quantity of Roast Meat in preference to Boiled, with stale Bread or good Potatoc, Two Glasses of Wine with Water, or an equivalent of weak Brandy or Whiskey and Water, or of some sound Porter or Ale. Eat Garden Stuff and Fruit sparingly, and avoid Fat luscious Meats. In short, whilst under Apprehension of Cholera, use a dry nutritive Diet, sparing rather than abundant; observe great Caution as to eating Suppers, for Cholera most frequently attacks about Midnight, or very early in the Morning.

In case of Costiveness, take One or Two of the Pills, No. 3, going to Bed; or One or Two of the Pills, No. 2, in the Morning, should no effect be produced by No. 3; but avoid Salts, Senna, and all cold drastic Purgatives.

3. *Exercise.*—Moderate Exercise in the open Air, in fine Weather, is conducive to health; but the greatest care should be observed by all, more especially by the weakly and aged, not to carry that Exercise to Fatigue or profuse Perspiration, nor to sit down with wet Feet or Clothes

Treatment of the Promonitory Symptoms of Cholera

4. In a very large Majority of Cases, the Attack of Cholera is preceded by a Looseness of Bowels of longer or shorter Duration, say Twenty-four Hours. It is in this Stage that remedial Assistance is most efficient, and that Life may be saved with the most certainty, by checking the Disease in its commencement. When therefore, the Bowels become relaxed without an obvious cause, where Cholera is prevailing at the time, the following Measures should be adopted without loss of time:—

5. In the Case of Adults, previously healthy, let Blood be taken from the Arm to Eight or Ten Ounces, or by Ten or Twelve Leeches to the Pit of the Stomach, or by Cupping.

Should the loose Motions be of a darker colour than natural, give Two Pills of Form, N. 2, and Four Hours after a Table-spoonful of Castor Oil, floating on a Wine-glass-full of Gin and Water, Brandy and Water, or cold Coffee, with Ten Drops of Laudanum if there be griping pains: Confine the Patient strictly to Bed, and give the following draught at Night:—

Cinnamon or Peppermint Water, Half an Ounce*; Laudanum, Twenty five Drops

6. When the Purging is of the ordinary, bilious, and fæculent kind with Griping and Flatulence, give Ten Drops of Laudanum and Forty of Tincture of Catechu in the same Vehicle, every Hour, for Five or Six Hours; or Twenty Grains of the Compound Chalk Powder every Second or Third Hour, should Relief not be obtained sooner,

A Warm Bath for Half an Hour, followed by rubbing with Flannel or Flesh Brushes; Warm Fomentations to the Belly by means of Bladders half filled with Hot Water, or Flannels soaked in hot spiced Wine, or in hot Spirit and Water, will afford much relief.

* Peppermint Water may be made by rubbing down Five Drops of Oil of Peppermint with Half a Tea-spoonful of Sugar, adding a Table-spoonful of Water by Degrees.

7. When there are Cramps, a Desert-spoonful or Two of the Liniment No. 6, should be assiduously rubbed on the Part affected.

8. If there be Nausea or Sickness, without acute pain at the Pit of the Stomach, give an Emetic of Twenty-five or Thirty Grains of Ipecacuanha in Half a Pint of Warm Water.

9. When Giddiness and Pain of the Stomach are present, bleed as above, and give a Tea-spoonful of the Aperient Powder No. 4.

10. Let the Diet in all these premonitory Stages consist of light furi-naceous Preparations: Sago, Tapioca, Panada; Chicken Broth and tepid Drinks to promote perspiration.

11. Should Debility, with Chills and Sweats, remain, give two Grains of Sulphate of Quinine Three times a Day for Two or Three Days. This Medicine will often be found to check the Relaxation of the Bowels.

First Stage of the attack—Treatment:

12. When the Motions have lost the Appearance of feculent Matter, and have put on that of Rice Water or Chicken Broth, with vomiting of similar Liquids, Spasms, intense Thirst, irregular slow and weak Pulse, give an Emetic of Half a Pint of Solution of common Salt, as strong as it can be made, with a Tea-spoonful of Mustard Powder. Place a Mustard Poultice, No. 7, over the whole Stomach, Belly, and Front of the short Ribs, having previously rubbed the Parts with the Liniment. Give one of the Pills No. 1, every alternate Half-Hour, and in the intervals Two Table-spoonsful of weak Brandy or Whiskey and Water; cold if preferred. Let the Patient drink cold Water or Iced Water if it can be had allowing no more than Two or Three Table-spoonsful at a Time, or Bits of Ice the size of a Nut may be given to be swallowed whole, to allay the burning Sensation at the Pit of the Stomach. Let Bags or Stockings filled with heated Bran or Sand be placed along the Patient's Spine on Sides, and Feet Warmers applied to his Feet. Let him be kept still, if possible, wrapt in Warm Blankets, but not oppressed with Heat or Coverings, particularly over the Chest and Neck.

Second Stage of the attack:

13. If, notwithstanding these Measures, the Patient should appear to be sinking, the Pulse becoming weaker, the Skin colder, the breathing more laborious, the Individual appearing less anxious about his own situation, then, in addition to the steady Application of the Measures already recommended, let an injection be thrown up the Rectum, consisting of Two or Three Pints of Water, as Warm as the hand can conveniently bear, with a small Wine-glassful of Brandy or Whiskey, to be repeated, if thought necessary, at Intervals of an Hour.

Third Stage:

14. When the Pulse at the Wrist as ceased, or become almost imperceptible, with Coldness of the Extremities, and perhaps Blueness of the Surface, particularly of the Lips, Hands, and Feet; irregular breathing. Loss of Voice, Suppression of Urine, ghastly Countenance, without Delirium: although under these awful Circumstances there is but little Room for Hope, our Exertions should not cease.

15. At this Stage of the Attack the vomiting and purging will generally have ceased, or at least be much diminished; the Belly will be drawn in, and Pain sinking, and death-like Oppression will be felt about the Heart.

16. Let the hot Water injection be repeated, with Two or Three Drachms of the Tincture of Assafoetida, and retained for some Minutes by means of a Napkin.

17. Let Mustard Poultices be applied to the inside of the Thighs and Calves of the Legs, in addition to that on the Belly, which may be removed to the sides of the Chest or Back; let the Limbs be diligently rubbed with warm Cloths; let small quantities of light Cordials be given at intervals, such as a Tea-spoonful of Compound Tincture of Cinnamon, or of Aromatic Spirit of Ammonia, in a Table-spoonful of Water, and let the Treatment ordered for the Second Stage be continued until the Pulse becomes distinctly perceptible at the Wrist.*

Stage of Re-action, or Fever

18. When the Pulse has begun to rise, and the Heat and Natural Colour begin to return to the Surface, keep the Patient perfectly quiet, but let him be carefully watched, for a sudden sinking of the Powers of Life not unfrequently occurs at this Period of the Disease. Opiates of all Kinds must now be withheld; and Wine, Brandy, and other Stimulents used very sparingly, and withdrawn altogether as soon as the Pulse and Heat are steadily re-established: when mild tepid Drinks are to be substituted, and the Powder No. 5, given every Hour, instead of the Medicines hitherto used, should the Bowels be torpid.

19. Under this Treatment a warm copious Sweat often breaks out, or a more healthy discharge takes place from the Bowels, or some Urine is passed, which of all others is the most favourable Sign. When such is the Case, the Patient with proper Care, will often pass into a State of Convalescence, without further Difficulty of Danger.

20. It often happens, however, notwithstanding all our Care, that the Re-establishment of the Pulse and Heat are closely followed by symptoms of Fever, or by some Degree of Stupeur, or by great Oppression of Breathing, or by Distension and Tenderness of the Belly; all of which indicate Danger.

21. The Moment such Symptoms appear, bleed from the Arm, or from the Part most affected, by Leeches or Cupping, to 10, 12, or 16 Ounces, according to the Effect produced by the bleeding. Reduce the Temperature of the Patient's Room, give cool Drinks, and apply cold wet Cloths, or pounded Ice in Bladders to the Head; and give the Powder No. 5, as already ordered.

22. When Convalescence has begun, observe the strictest Care as to Diet. At this Period a full Meal has in numerous Instances brought on a Relapse. Indeed Animal Food, even in small Quantity, under these critical Circumstances, has often been attended with dangerous Consequences to those just recovering from Cholera. To such even the Mildest Articles of Food should be given in much smaller Quantities and at Intervals than to those in Health; and their ordinary Diet and Habits should be very cautiously resumed.

W. PYM, Chairman.

* The following Plan of Treatment, proposed by Dr. Stevens and acted upon under his Direction, has excited some Notice, and is stated to have been attended with very considerable Success in all Stages of the Disease;—

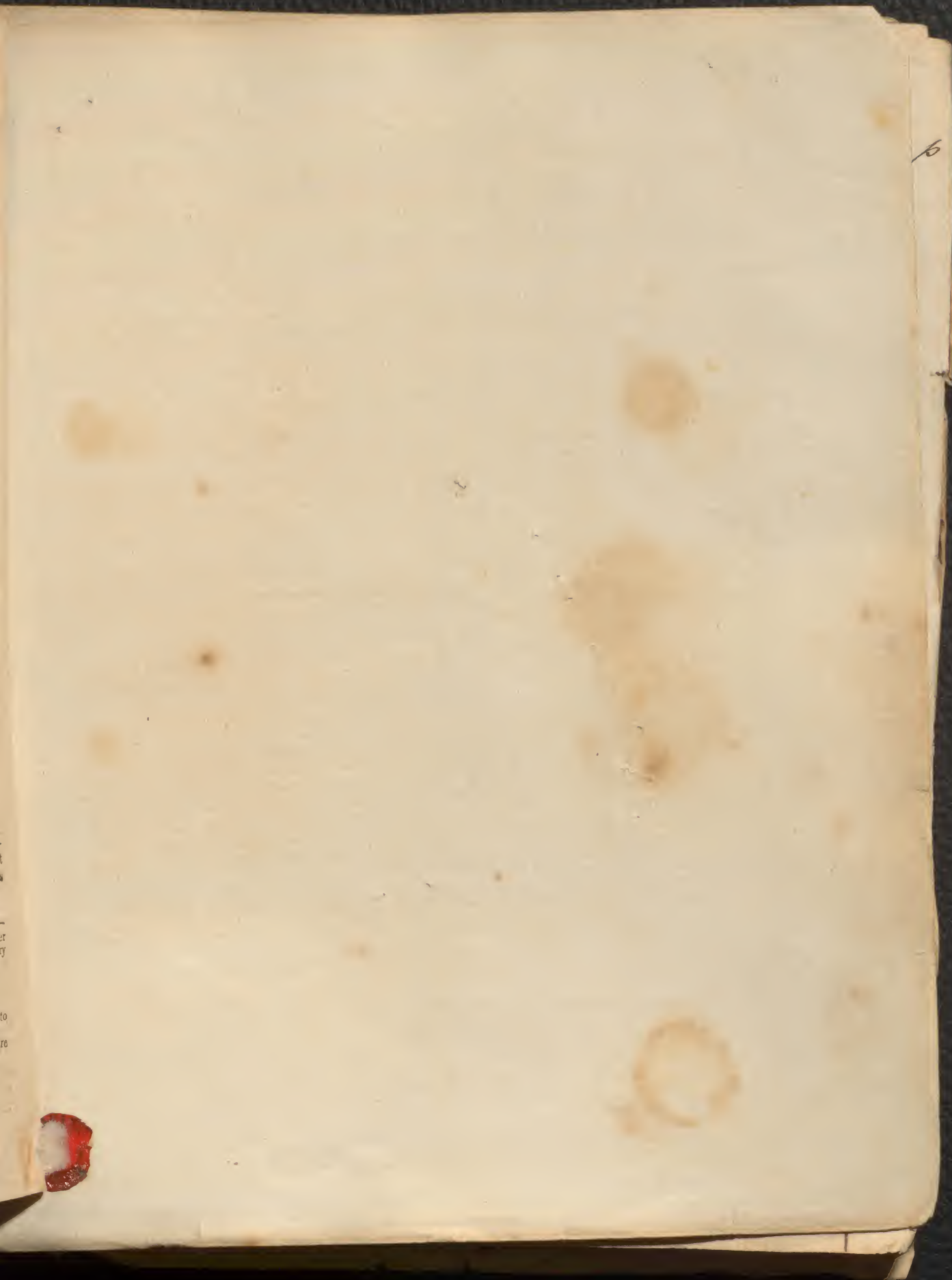
Supercarbonate of Soda, $\frac{1}{2}$ Drachm
Muriate of Soda (Common Salt), 20 Grains:
Chlorate of Potass, 7 Grains.

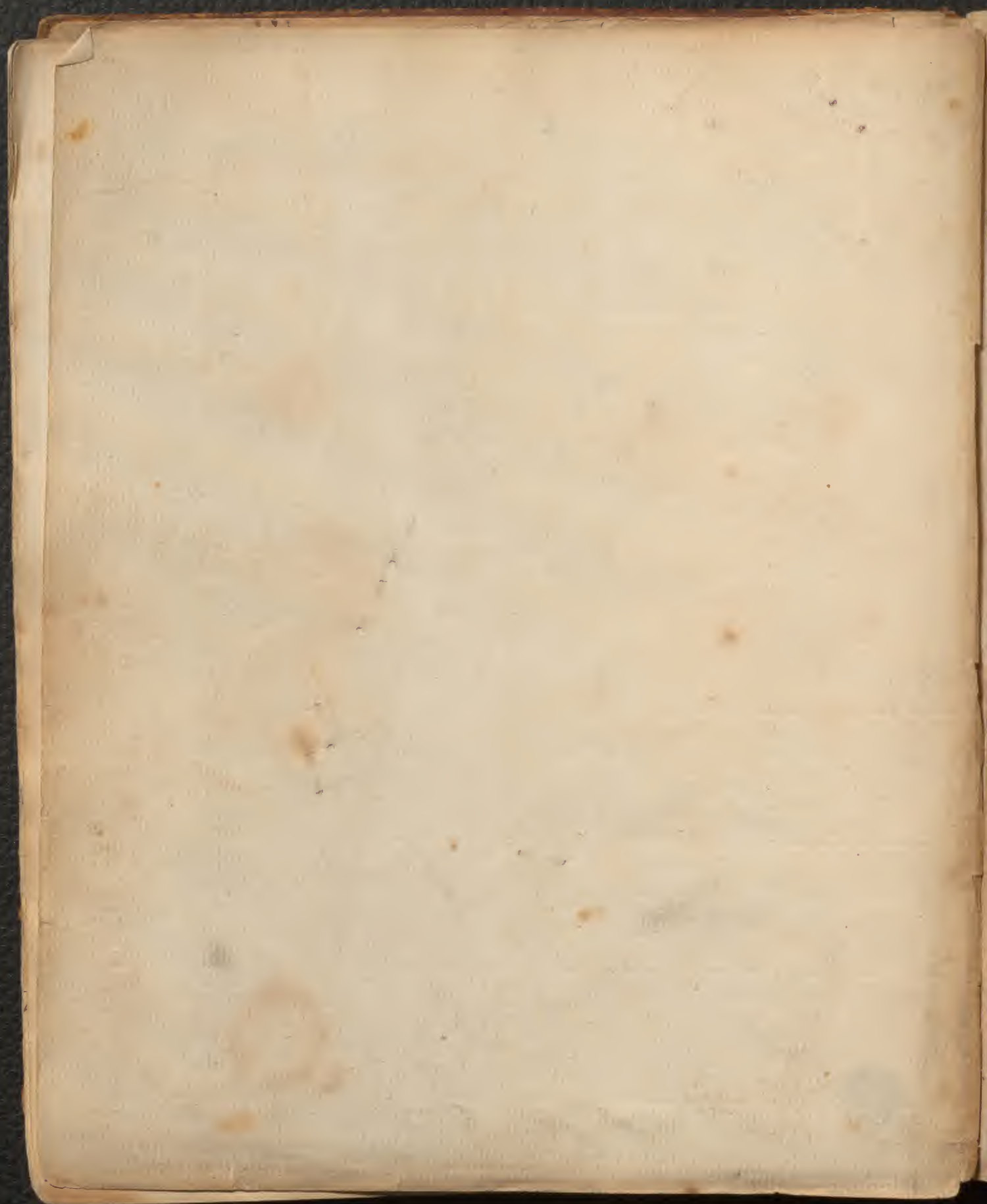
To be given in Half a Tumbler of Water every Hour, until the Patient begins to recover from the Collapse.
Dry Heat, Frictions, Mustard Poultices, and injections of Hot Salt and Water were used at the same time.

(Correct Copy)

June 16th, 1832.

J. THOMAS, PRINTER, BAUXIER-GAIE, DONCASTER.





J

Jelly Currant
to Preserve Currants for Tarts
#1 #1 #1

b
25
110
119

H

~~Hodgepodge~~

b

J

Stalin Cream

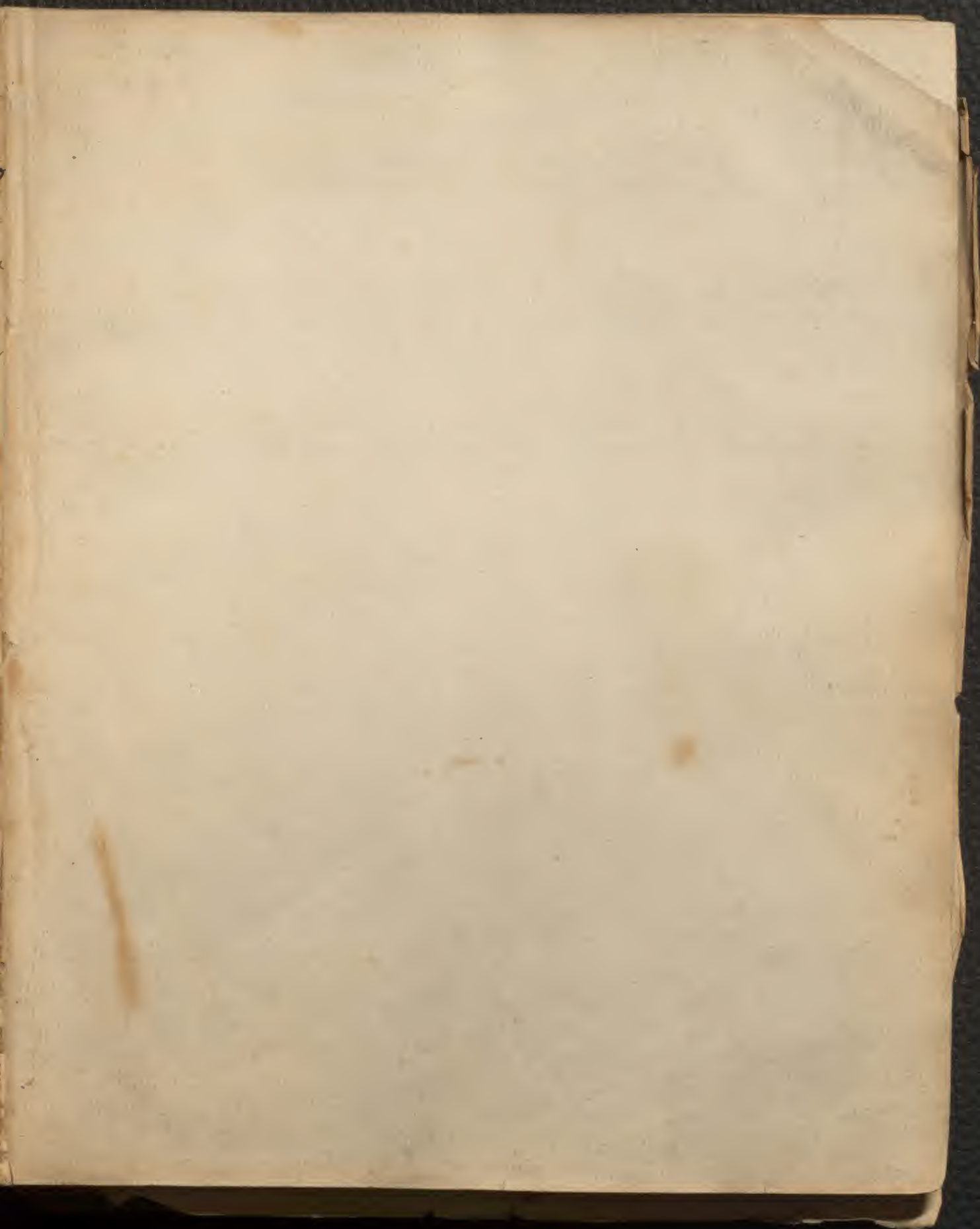
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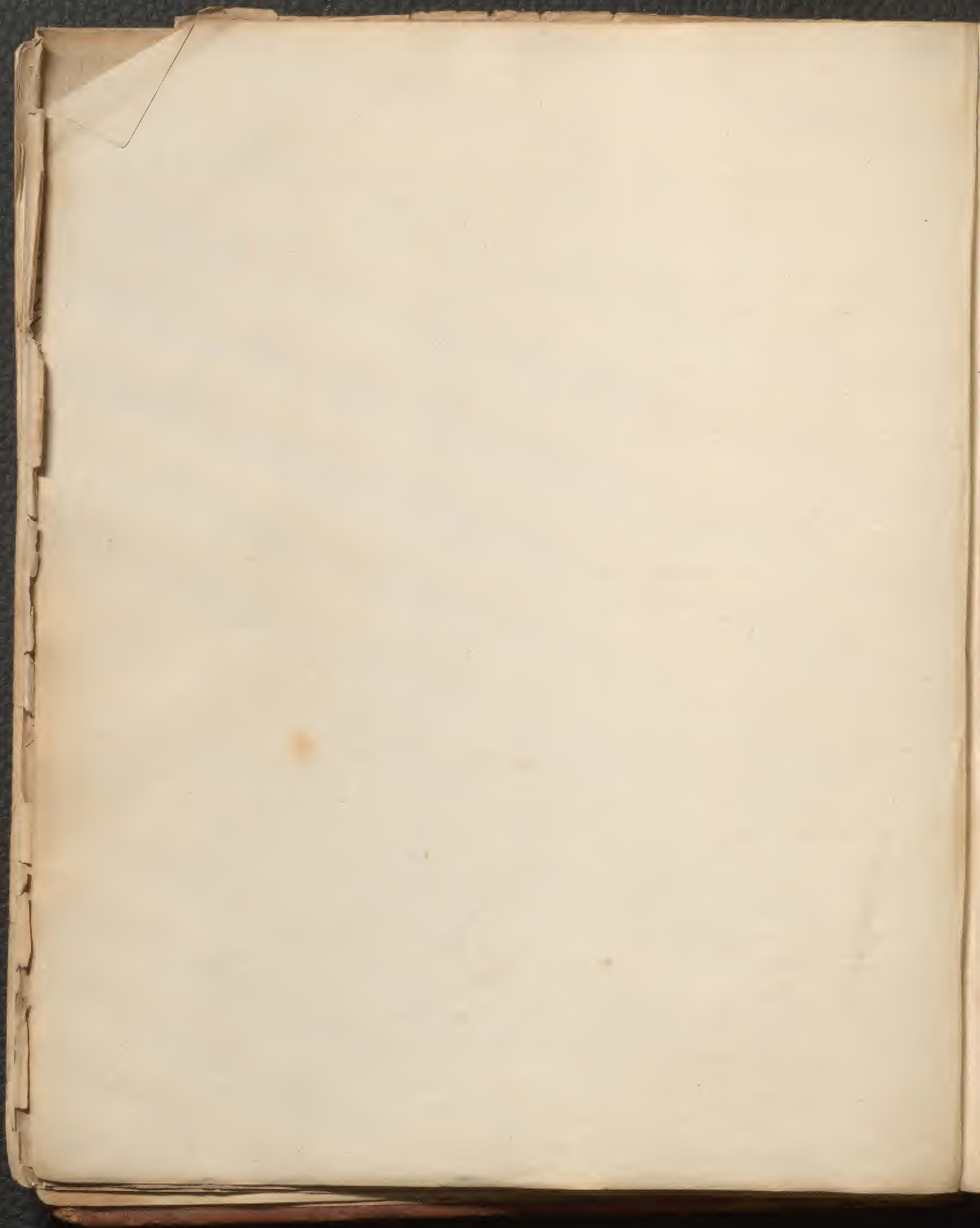
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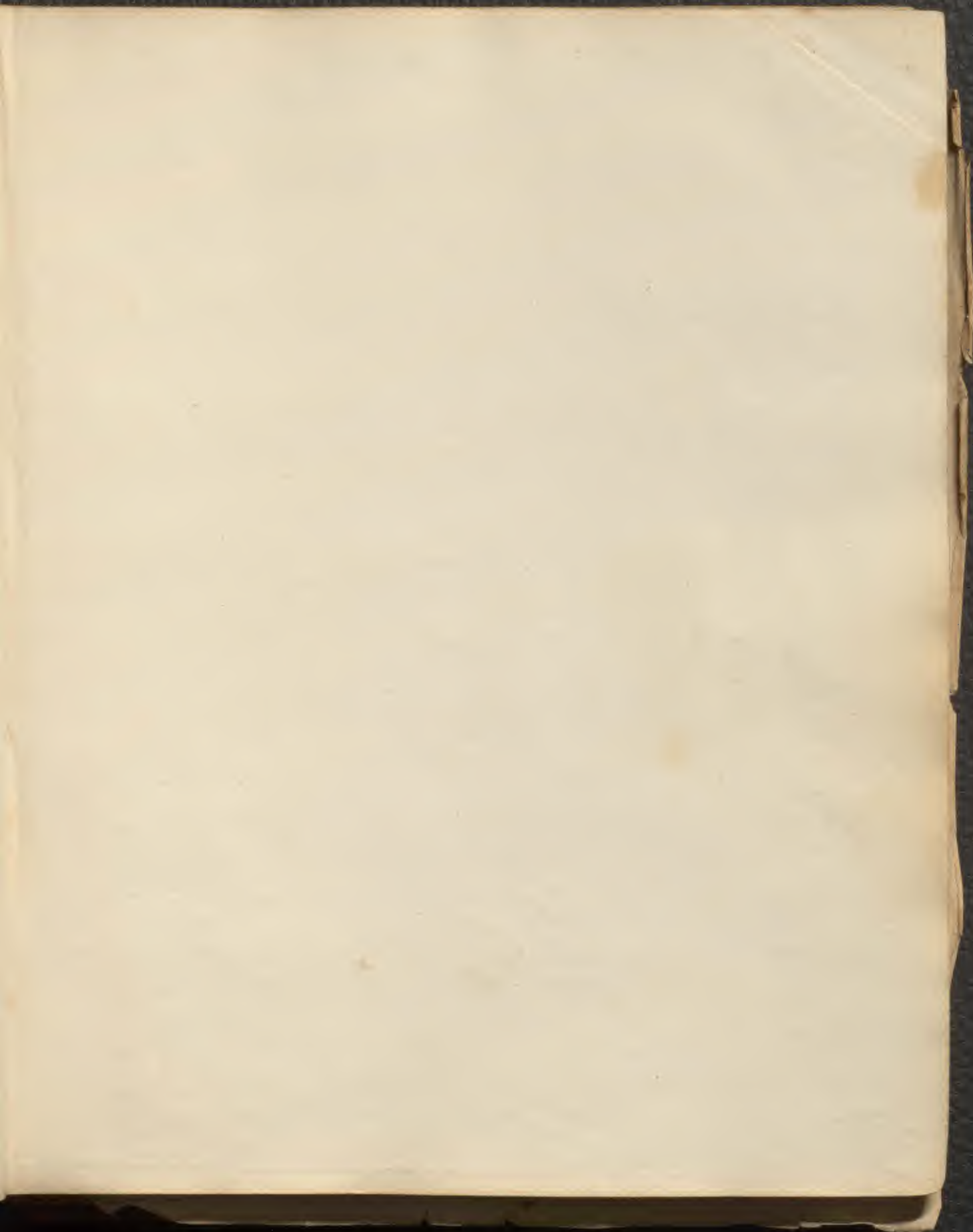
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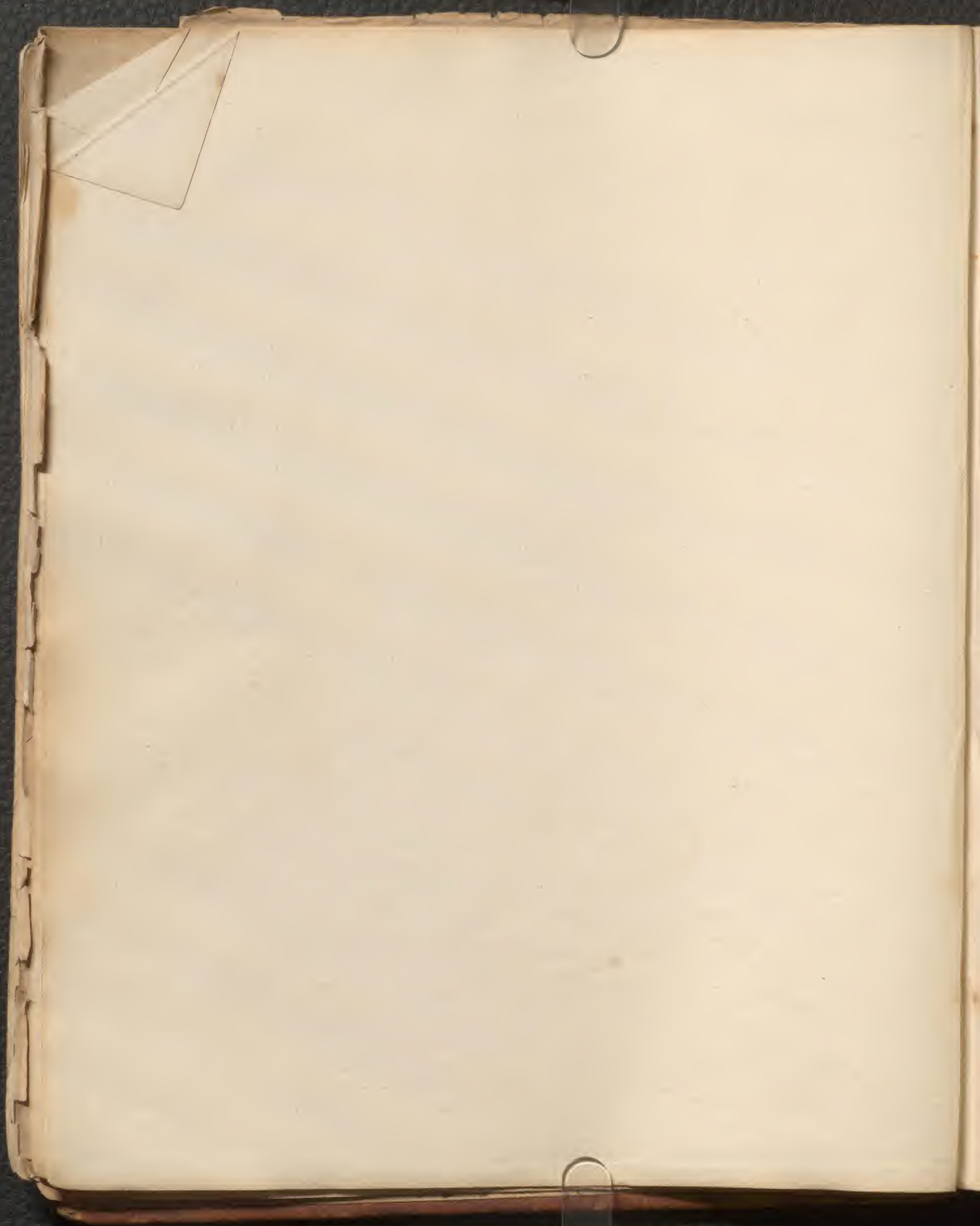
Ginger bread	116
Gravy to make with	
meat	22
Gravy sauce	24
Gooseberry Preserve	73
Ginger Wine	109
Raspberry Wine	110
Ginger Beer	112
to Brew Trip Nixon	118
to fiddle Mushrooms	82
Heave Mushle	426
Monger - Sauce	260
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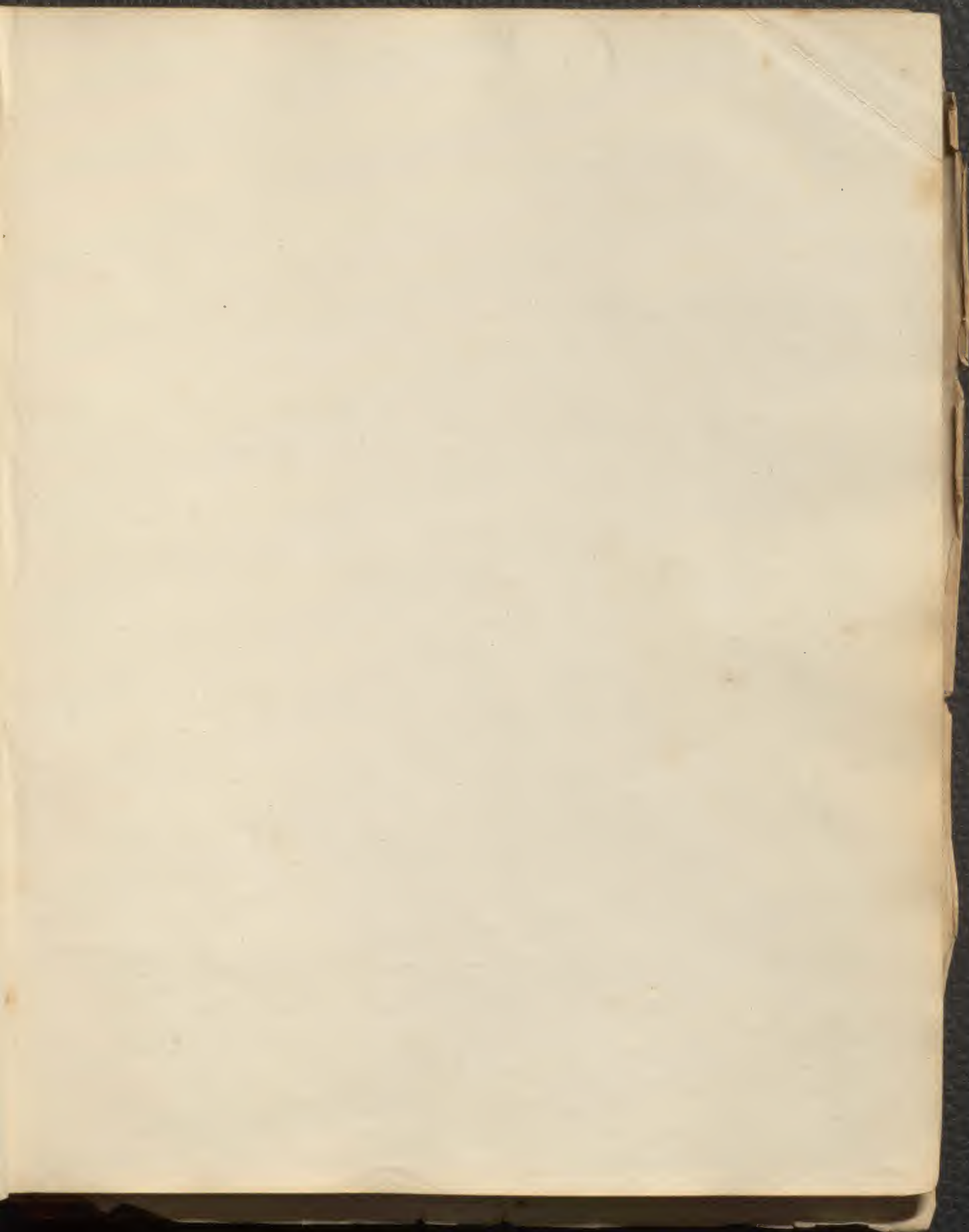
Theriacal to people	38
Sung by	45
To Stew Mushrooms	45
Stalk	47
Head Child	68
Hodgepodge	76
to Fiddle Mushrooms	











(1)

(2)

(3)

To Refine Beer or Ale. For a Barrel
of 36 Gallons take 2 1/2 lb of Sizing-Glue
& steep it in Wine or other Beer 24 Hours;
or longer if it does not come to Jelly; Then
take a Wick and beat it as you do Eggs
to make it thin, & if you think best it up
again enough put in more Wine or Beer
and strain it thro a Cloth then beat it up
again till it is a good froth, then take a
Stick that will reach near the bottom of it
poke, & put it in at the bung hole and strongly
beat your Beer & put together; then stop it
up and it will bubble no more upwards, and if
it Weather be fine and clear it will be fine in
a Week's time. It may be done any time
of the Year has been put up & has done
wonderfully -

(4)

To Braise a Brisket of Beef on a Stone Lid —

Take about ten or twelve Pounds of the middle part
of a Brisket of Beef, before you salt it keep it 2 or
3 Days, then salt it well with an equal quantity
of Bay Salt, & salt Peter for 3, 4, 5 or 6 Days according
to your Taste when you braise it put it in a Cloth
Cloth. pinned quite close all round — let it only
boil gently, but never boil for more than 8 or
9 Hours, when you take it out of the Pot, put two
sticks across the Pot, & let it lie in the Cloth
stand over the Stone first on one side then the
other for half an hour, this method will tender
it still more, let it remain in the Cloth
till cold, next day serve it up whole, it will keep
14 Days sweet — A. B. Steer of this Beef Braised
in a Fried Sauce is excellent food, with Turnips.
Concise Potatoes, the best sauce used, is Onion &
Mustard, little of any sort. — When you braise a Stone
never cook it in butter, either hang it in a Napkin
48 hours in the Ground, or put it if you have time
a Week in a Brandy Cloth & pour it well gently down,
before using and basting in a Cloth to Eat Cold. —

To Borel Morella Cherries - In - Morel's
Get the fruit ripe and cut them with little
sticks let them be quite dry: then weigh them &
put them into the barrel. - When the barrel is
near full bail half the weight of sugar with a
little water, and steam it: pour it when near cold
on the cherries: then cork the barrel. - Let them
stand two or three days pulling up the corks a
little way and set them gently, then put the
corks down again & do the same every day for a
fortnight or three weeks - Then fasten the corks
down with paper and cover it with clay. -
They will be fit for use about 12 months. - For the
first week after the fruit is put into the barrel
let it stand in a large dish, as the syrup is apt
to penetrate through the barrel: or after or it does
it must be put back again.

To make Muffins

Take two pounds of flour one egg & a little fresh yeast
mixed up with 1/2 pint. Beat it very well for quarter
of an hour - let the paste be the thickness of a thumb
thick - let it rise well - Then bake your Muffins
upon a **Flay** Stone. -

(6)
To Stew Apples

Take Half a pound of Lump Sugar & a gill of Water & a little
Lemon peel & the juice of half a Lemon Let it Boil Very
Slowly & Scum it Well paste Half Dozⁿ Apples Very Neatly Cutt
them In halves & take out the Cores & put them into the
Syrup Cover them Close & Let them Stew Slowly till Enough
& till they Look Clear Be Carefull to take of the Scum when
quiet Clear take out your Apples as free from Syrup as possible
& Lye them in a pot then give your Syrup another Boil &
Strain it through a Muslin to your Apples

Almond Cheesecakes

Two Sunces of almonds Blanck & Beat them With a very Little
Rose Water Extremely fine 2 Sunces of Butter & one Suncce & half
of fine Sugar Boil Better than Half the kind of a fine Lemon
& Beat it fine 2 Eggs Leave out One White Mix all Well
Together Line your patty pans With a Little thin paste put
in your meat & grate Some fine Sugar over them

Lemon Cheesecakes

Take a Quarter of a pound of Butter & Clarify it a quarter of a
pound of Sugar & mix them Well Together Take 8 Eggs & Beat
them Very Well With the kind of a Lemon grated put these
With the juice of a Lemon & a little Orange to your Butter
Mix them all together & Bake them in tins With a puff paste
at the Bottom

A Light Pudding

5 Eggs a Little Salt 3 Spoonfuls of flower mixed Extremely well
together then add a pint of milk & mix it Well then Butter
& dredge the pudding Cloth In hour Well Boil it it must
Be turned two or three times In the pot or it will Be
Solid & Light

(7)
To make our smallest Gadling M^{rs} Bulli-
Lester

Six Eggs Whites and all beat together with a
Quarter of a Pint of Cream and a little Salt, Chives
or Green Onions, and Parsley, Shred as small as
possible; have ready a frying pan with about as
much good dripping as the size of two Walnuts;
let the fat melt, but not be boiling hot
when you throw in the Dressed; a little
Shred Thyme is a great Advantage to it, but then
the Salt must be omitted. —

To make Cream Cakes

Three Quarts of Cold Water, & one Quart of new
Milk put into a pan, when it near boils,
put in a Quart of Sour, and a Quart of
sweet Cream, Mixt with 12 Eggs, & 4 Whites.
It must not boil, and if you perceive it going
to boil, put in Cold Water to prevent it.
Lay a Cloth on a Spoke Wheel, and put 3^d Cakes
on it. —

(8)

Mushroom Cataplasms

To one Lent of Juice after baked and strained
 put a Quarter of one ounce of whole Ginger $\frac{1}{2}$
 or a Quarter of one ounce of whole Pepper, Cloves,
 and Mace, let it boil briskly a Quarter of an hour,
 Bottle it when Cold. - You may add Anchovy
 if you Chuse it.

Turnidge Cataplasms Dr^o Merit

Three Pound of flour, 3 Quarters of a Pound of butter,
 3 Quarters of a Pound of Sugar, and some Consu-
 mids, wash it with Milk, and mix it as thin
 as possible, Cast them with Lupi, and press them
 as thick as possible to prevent their blistering - and
 bake them in a slow oven.

Another Puffs Dr^o Bell

A Pint and a half of Milk, three ounces of butter,
 beat the Milk, and put it in white hot, or enough
 flour as will make it any stiffer, when Cold
 stir in five Eggs, a little Sugar and the yolk of
 a Lemon shred any scum, put it in little Puffs
 on a tin and bake them.

Blennage M^r Gorbrough

One ounce of Sainfoyle. pulled into small shreds and
 pour upon one Night a pint of boiling Water, in
 the Morning (if not dried) beat it, till it is, then
 add to it a Pint of very thick Cream, 12 Sweet Almonds,
 and 4 bitter N^o. Blanch'd, and beat very small a
 small piece of Lemon peel, and the Juice of half a
 Lemon, and as much fine Sugar as will sweet-
 -en it to thicknes, then strain it thro' a Muslin,
 and stir it always one way till cold enough; Dip
 your Lips or Moulds in hot Water in you
 pour it in. — N^o. 13. If you are in a hurry for
 the Blennage, you may beat the Sainfoyle im-
 -mediately instead of letting it stand all Night

To salt Beef in Summer

Shew a Quantity of Beane, immerse your Beef in it,
 for three Minutes, then take it out, and salt it
 well. — — — — —

Another Method to Salt Beef in Summer

When quite fresh, take all the Bleeding Arteries from it, Sprinkle it with Common Salt, and let it lie in the Air for 12 hours, Salt the places where the Arteries were very well, first wiping it very dry, make the Salt hot over the Fire, and lay the pieces one upon another in the Tub.

A Dish of Raw Beef.

Cut some thin slices of tender Beef, and put them in a stew pan with a little Water, (or Green) a bunch of sweet herbs, a bit of Suet, 4 or 5 Onions, with Pepper, and Salt, let them stew slow enough till tender, then put in a small Glass of white Wine, when hot, Clear your Sauce from the Herbs and Onions and thicken your Sauce with flour and butter, if you wd a little Potatoes it is excellent. —

To make Bread

A Peck of flour, a good handful of Salt, and a pint of light Beer, put these in the middle of the flour, & then add as much Milt (made warm or new Milt with Water) or milk make it into a very light paste, Work it up on your 2. a Cake with your hands for 10 minutes or so more, or longer till it is half a pound heavy, put it into Mould half full or light or popple, When they have risen over the top, put them into a Dutch

same; The time of boiling depends upon the size of
the Loaves. - But if the Joint is not very good add
three Whites of Eggs. - - -

To Make Boiled Water.

A Joint of boiling Water poured upon eight or
nine Common Boiled Loaves, with two or three
of Sugar and a little Lemon peel. - - -

To Make French Collops.

Cut game Veal in tolerable thick slices, put a
little Pepper, salt, Bread crumbs and a little
Shred Parsley on the slices, broil them before the
fire broiling them with butter on they broil;
The Sauce is good Gravy thickened with flour
and butter, a little Lemon juice some pickled
Mushrooms forced must beets, and bits of broiled veal,
Game beets to be made of some horse Veal & little
suet and Flour, put to a paste in a Marble
Mortar, suet Parsley and Onions if agreeable season
with Pepper and salt. - - -

Collops Scotch & Smoke

Take a Loin of Veal cut it into Collops and beat them with a paste Pin, lay them on a Dish, season them, more Mustard and Salt beat fine, make some good Gravy of the bones, bits of Skin or Sprig of Thyme a little Parsley, Lemon Peel, whole Pepper & Onion & Anchovies let it boil till it is a good Gravy, then strain it. Take your Collops and lay them out and put them into your Gravy, boil your Collops and shake them together thicken them with a little flour and butter, wrought up together, half a Glop of White Wine a little Juice of Lemon, and season it up with Pickles, broiled before the Bones of your Veal, in thin slices fried and balls laid with Lemon sliced over the Collops. For the forced Meat the same as before only set them to the fire to brown. — — —

S. Veal Collops Head like Turtle

Take the Head and neck of the Veal or you can a Pig; when clean cut the head part into thin slices, with a little of the bone or scapula, put in the Eyes and himself cut into pieces, then have ready two Quarts of strong Mutton or Veal Broth, the last is the best, a pint of Madeira Wine, and 4 or 5 Onions, one stuck with cloves, the Peel of half a Lemon, Sage & Lemon

Thyme common Thyme, sweet Marjoram, and
 Parsley tied in a bundle. Cut the, See Spoon-
 -full, or to the taste. Stew them together till the
 Meat is quite tender. which will be in about an
 hour & a half, or two hours; about half an hour before
 it is stewed enough cut the brains into pieces, but
 not too small put them in and the artificial
 Eggs just before you serve it up. Let the Chutney
 cut in pieces, and stewed all the time with the
 Meat is one ingredient that among people like, and
 the White plumage part of Septu is very good in it.
 The Trines and Parsi must be taken out before
 you serve it to Table. — To make Artificial Eggs
 Beat 6 or 7 Eggs hard, beat the Yolks with a
 Spoon and put a much Madeira Wine to them
 which make it a stiff paste, roll them in the
 form of a Birds Egg the size of a large Kid. —

John Bushport

Half a pint of Milk, the same quantity of Water,
 make them new Milk Water, beat one Egg, and
 half a Spoonful of new Lard, mix them well to-
 -gether with fine Flour, rather stiffer than a
 Pudding, let it stand to rise, bake them on a
 made hot over a clear fire. —

(14)

White Omelette Soup

Take ten omelettes cut them in quarters' first, then slice them very thin, stew them in half a Pound of butter, adding them in a Pinch of Onion, boil up two Quarts of good butter, and put the omelettes in, and let them boil together, a little while; Take the Yolks of two Eggs, beat them with a little Salt, then strain them into half a Pint of Cream, and stir it together a good while; then put in Sliced bread cut in Dice. —

To stew Red Cabbage In^d Godfrey

Cut the Cabbage in very thin slices, put it in a stew pan and set it on a slow fire close covered, put in two large turnips sliced with 3 or 4 Cloves, and a little whole Pepper, with a piece of butter the size of a Walnut, let them stew together for an hour, then take it off and put in half a Spoonful of Cream, Sugar, and 3 or 4 Spoonfuls of sharp Vinegar, and a little more butter, let them stew a Quarter of an hour, take out the turnips before it is served up. —

German Puffs

Take 4 Eggs and beat them well with two Spoonfuls of Cream, put in two Spoonfuls of fine flour, mix them well together, two Spoonfuls of sweet Almonds, a little Rose Water, and fine Sugar to 5th taste, add $\frac{1}{2}$ a Gill of Cream, $\frac{1}{4}$ lb. of Clarified butter, mix all together, if a quick steam before hand will better them. —

(15)

To make See Pige

being skinned clean and cut in bits, if you will have them whole. Just the stuffing of salt or other fish and some bread crumbs, boiled in Milk. Mushrooms Truffles Parsley and Shalots the whole being well mixed together, put in some Butter according to your quantity of stuffing. Season your stuffing with Salt Pepper sweet Herbs, pound it with Yolks of Eggs just your stuffing at the bottom of the Pige. Put your fish in. Just a lump of butter on it.

To make some M^{rs} Godefray

Pound the Spices in a Marble mortar very fine, mix it with butter, very well smothered, put in the juice of one Lemon, & Two Spoonfulls of Sag one of Anchovy Pickle: Cut the body into small square pieces, put it into the Sauce, and let it simmer all together. —

To make an Apple Pudding M^{rs} Godefray

Take 12 large Pippins, and take out the Core put them into a Sauce pan with more or less of Water boil them till they are soft, and thicken but them

well and stir in a Quarter of a P^d of butter, half a
 Pound of warm Sugar the Juice of one Lemon, and
 beat the Pul out very fine the Yolks of five Eggs,
 mix all well together, Bake it in slack Saven
 when run down throw over a little fine Sugar.
 You must bake it in Puff Paste, or you D. other
 Puddings. — — —

S. Dutch Spanish Puffs D^o = Godfrey

Beat a Pint of Water, with a little Lemon Juice,
 till it is nearly reduced one half, then put in the
 size of two Walnuts of butter, after it is dissolved, put in
 two handfulls of flour, stir it well till it is very
 stiff, then take it of the fire, and put in one Egg.
 beat it well till it is the same stiffness as before, then
 add another and beat it as before after that another or D. till
 you have used 5 Eggs and if you find it too stiff add
 another till you find your Paste smooth and even then
 divide it into parts about the size of a Walnut, beat some
 dry mix droppings, sufficient for the Puffs to swim,
 or you see them brown, take them out with your
 Skimmer, lay them upon a sieve to drain, grate a little
 Sugar upon them and serve them up. N.B. They may be
 baked in an Oven, and receive the same or French Puddings

To Make Summer Pickle

To one Gallon of Vinegar put eight Lemons
cut them in two, and take out all the Pulp,
then fill the Lemons full of Salt, and stew them
together, put them upon a Plate and dry in
in an oven, after the Beerd comes out, when
the fruit is gone off, they must be quite
hard and dry. To eight Lemons put 3 times
of flower of Mustard. 6 times of Grain Pepper,
Nine Cloves of Garlic, and a rose or two of Ginger
The Vinegar must be boiled and when Warm
put altogether close stopp'd, and let them stand
for a Month, take out the Lemons and keep
the Pickle in little Bottles for use.

To Make Oval Cabbages

Take the Cabbages and rip them into Lemon and Gf
mixed together, put some sweet Pickle, Pepper and
Salt a little Nutmeg and some Lemon Peel, and
white bread Crumbs, put them upon them and lay
a sheet of writing Paper upon them, keep them
butcher very hot, and put in four Cabbages, when
fried enough, shake them up in Grease once,
and add some Pickle. Dress Lemons small and put in
the same.

(18)

To Make Puff:

Take fine Cheese Curds Eggs and flour beat them together, set them on Paper ten spoon-fuls in a place, and put them into your oven bake them brown, then roll them into a sauce made of sweet Butter Lard and Rose Water, they will be baking two hours. — —

To Make Sponge Pudding

Take Paper lined inside with Ale beat with 2 or 3 Eggs, then season it with Sugar Rose Water and Nutmeg, and grated bread, then put it into a dish between two sheets of Puff Paste and so bake it. — —

To Make An Almond Pudding

Take half a Pound of Almonds, blanch them, and beat them, and as you beat them, put in two or three Spoonfulls of Rose Water, to keep them from oiling, then take almost a Pint of Cream, and boil it with a blade of Mace, very well, then take 4 Yolks of Eggs & whisk them, and beat them well and put them to the Cream, then put in your Almonds with 2 Spoonfulls of grated bread, and as much Sugar as will sweeten it, a little Salt and Nutmeg, grated, mingle altogether then take a Dish and butter it, then stick a good piece of Mince in the middle of it, then set it in the Oven and when it is enough serve it up.

S. Deep Marmos

Mix it about half Yellow and half White, boil it
 in either Mutton or Duck broth (the latter is best)
 till it is tender, then let it simmer till the
 broth is very much reduced, have ready some Cheese
 which must be Parmesan & Gruyere mixed and put
 a little of it at the bottom of the dish and ~~then~~
~~little more~~ Cheese on top, then put the Marmos
 as it was stewed into the dish and ~~then~~ a little
 more Cheese at the top and brown it. — thoroughly
 send very much with some Salsminder. — — —

Ginger Bread Isst British

One lb of Sugar, half an ounce of Cloves, 1/2 of
 Licorice 1/2 of Ginger, one ounce of Coriander seeds
 and 1/2 Coriander, beat all spices and seeds separately,
 and sift them a part, then set the Sugar on the
 fire, put in a lb of Sugar, and break in a lb of butter
 then put in the seeds and spice keeping it stirring
 till the butter be melted, let it simmer a little and
 let it stand till cold, put in two P^{ts} and a half of
 flour, and make it into small Nuts, and bake them
 on two Plates, in a Dutch Oven. — — —

Roasted Collops Mrs. Boscawen.

Put the Veal in Shivers but it thin, put the
 Yolke of an Egg upon it, and rub it well together.
 fry it quick in boiling Butter, have ready
 Sawe pow with one Anchovy bound, and beinied,
 a Shallot beinied very fine and a little shred.
 or powdered Spice. put the Veal to it in the stew
 pan as it was fryed; then take a little small
 Grease in the frying pan, thicken it with flour and
 Butter: put it through a hair sieve, upon the
 Collops, shake it well together. — — —

To make fine Pommes Mrs. Jorborough.

Take 4 Eggs, a little salt, two spoonfulls of flour,
 a Pint of Cream with the size of a French Walnut
 in Butter melted in it, when it is Cold mix all this
 ingredients together. the Pommes must be made
 very thin and come in a row by Row — then brown
 upon a Plate, & put a little fine Sugar over every

Pomme. — — — — —

To make Gooseberry Tinger Mrs. Jorborough.

To every Gallon of Water two P^{ts} of Beirrit Sygar beat it a L^{ts}
 in a house, and strain it well, when it is nearly Cold

put in a little Yeast, and stir it twice a Day
for 2 or 3 Days, when you put it into some Leather
bottle with the Gooseberry juice, which must
be strained, through a Linnen Cloth, they must be
gathered before they are too ripe, the Cork should
stand in a warm place and should not be too full,
& Bottle of some Wine would improve it. Bottle is
when quite sour. — — — — —

To Pick Lobsters.

Pick a Lobster that has been boiled, lay it in a
pot well covered, with Pepper and salt, only
cover it with Butter, and set it in the Oven till
it is thoroughly heated when quite Cold pour Clarified
Butter over it. — — — — —

To keep Eggs Inth longer

Two Pints of Lime & ten Gallons of Spring Water,
& Quarter of a stone of Salt, and half a Pound of brown
of Sugar, the Lime must be sifted when fallen
and the Eggs gently stirred for some time — —

T. Keep Salt Fish In - Meat

Put it in Water over a fire, wash it clean, and cut it in square pieces put your fish in when the Water is Cold, boil it half an hour take it up and drain it. — — — — —

T. Make Jelly without Meat.

Get some Corns, Turnips, Onions, small herbs, Garlic, some Cloves, black and white Pepper; let 8³ Peas be cut in slices, put them in a stew pan with a piece of butter, stir them over the fire with a Wooden Spoon, for half an hour; let them be brown, put to it two Tarts of boiling Water of and a few Mushrooms, let it stew for one hour strain it off, and use it under Peas and in Ragout and under Fishes. — — — — —

T. Make Picklets M.^o Asail Tomatoes

Beat one Egg very well with a Spoon full of vinegar, salt, and a little Salt put in over a pint of new made new Bricks wine, let it be over a moderate fire flame, or will make it thicker than common Pickles. let them stand by the fire to rise very well; when you take them, cut off the stone very well with butter frequently take them carefully up in a Spoon, turn it upon 8³ stone and take them a nice light brown, they will require turning, a Spoon full is enough for one Picklet. — — — — —

Breakfast (Chai) M^{rs} Hunt Toronto.

Take two Pound of fine flour a Quarter of a P^d
 & butter: rub it in the flour till, the a pint of
 Milk make it warm, put it it one Egg and a
 Spoonful of Yeast, when you have kneaded 3^d
 parts, make it into Chai, set them down to the
 fire for two Minutes, then push them full of
 holes, set them in the sun, the Minutes will
 take them. — — — — —

To Make Onion Sauce

Put eight large Onions, and boil them in two
 Waters with a little Milk & keep them White,
 when they are quite tender, squeeze the Water from
 them, Chop them fine, & run them through a sieve,
 put them into a stew pan with some Butter
 butter, some Cream, and a little Jam & lemon peel. —

To Make Beef Boullie & Boullie

Take 6 Pounds of the thick end of a Round of
 beef, let it stew in a Gallon of fresh Water
 for 6 hours, strain it very well for the first
 hour, then put in two Whole Carrots, four Onions
 with a few sticks in each, Pepper and Salt to
 your taste - When it has stewed 3 or 4 hours longer
 run a slow fire, but in the head of Celery.

olived, some Lem⁽²⁴⁾ of Parsley, some Thyme and
Sage, tied in a bunch, a Cabbage or Cauliflower cut
in large pieces, stir them till tender, take out a
sufficient quantity of the liquor, and put it in a
stew pan, thicken it with flour and butter, then
serve up the Bouillie, and pour it over it. —

To make brown Gravy

Put three Pound's of a Leg of Mutton and two Pound's
of lean Beef in thin slices, lay it in a stew pan with
one Carrot, one Turnep, one Onion and a bunch of
sweet Herbs, and some whole Pepper, and Clove Pepper
set it on the fire to brown, then add three Quarts
of boiling Water, and when the bottom of the stew pan
is quite brown, but not burnt, put in four Water
and let it simmer slowly for one hour and half, then
strain it and keep it for use in a Lead Glass. —

Remedies on Scabs and Gums

When you make Scabs with herbs in it, when you
make brown Gravy or Cattle you must lay some
Meat in the bottom of a stew pan, and some Herbs
on the top, set it over a fire to brown, you must let the
bottom of the stew pan be quite brown, before you put in
the Water, let it not burn, for it will give it a bad
taste. — — — —

To give Color in Scurvy or Menstrual Stuff.

Take a strong decoction of Beem and Water
strain it off, then wash the Scurvy & in it wash
side at the Color, and washes clean without soap.

To make Wines In the Blood

Take a pint of new Mithra, one Lb. Sugar and
Cinnamon & 3^d taste, or much flower or milk
make it of the consistence of fine Pomaceo,
boil it very well; every now and then with a feather
beat the Tongue with a little Bees Wax; the
Vinegar Wax is the right one.

To prevent Iron from Rusting In the

Take 1/4 of an ounce of Camphor with 1/2 a
Pound of Maji Seed, and add 1/2 an ounce of black
Lead, melt it over a fire, and strain it. Put 3^d
Iron or Steel well over with it, let it lie over for
24 hours, then clean it well. This will preserve
Iron and every thing of Iron or Steel from Rust.

Current Jelly In the Spleen

A Pound of current Sugar, beat and sifted very fine:
make it as best as possible before the fire, till it is out
& it is brown. Take a pint of current Juice,

let it just boil, and ⁽²⁶⁾skim it, put in the sugar
quite hot, stir it till it just boils, take it off the
fire stir it a minute or two longer, and put it
into Pot' for use. — — — — —

To Make Punnell's M^o Jam -

Take any sort of Plums, and put them into an
Earthen jar, cut them into the same when quite
soft, and stone them & the Apples the same way,
and mix them together. To every P^o of Pulp, put
Quarter of a Pound of Sugar. Stir it till it
just boils down from the bottom of the Jar
and put it upon a Dish to dry - Any sort of fruit
mixed with Apples will do as well as any other
sort of fruit. — — — — —

To Make Pot' that M^o Sages

Put some Suet in slices and put it into a pot, a loaf
of Beef Marrow and a loaf of Suet and so on till
you have put in your quantity, mixing that &c.
is laid at the bottom, and does to cover the Meat &c.
th, be careful in ~~the~~ lying it close up, let it in a
pot of Water and let it boil till enough, it will take
many hours - When you think it enough to be it
out and beat it altogether with the Great Peppes salt
and a little more, in a good Deal of Horse-may wiped
over and covered, put it down into your Pot and leave it

with Clarified Butter. — Put some in the
same manner. — — — — —

To make Mutton. Broth Drip Sago

The Sago of Mutton, must be Washed and put
into a Tin Bottle, with as much Water or milk
cover it, as soon as it boil. Skim it well, and
put in about a Spoonful of Fat Duck, mixed
in a little Water, and a good deal of Turneps,
and Onions, and a Carrot or two, and let it
boil slowly for two hours, keep it covered close
all the time. — H. B. mind not to put in
too much Water, but have a proper size Bottle
that the Meat may be always Covered. —

Anchovy Sauce M^{re} Madie Newmark

Take 2 or 3 Anchovies Chop them very fine
Put them into a stew pan, with a Quarter of
a Pound of butter good. one Spoon a Spoonful of
Parsley and a piece of Lemon Rind, or much
more or you think will make it thick enough,
and some good broth or gravy. A Spoonful of
good Vinegar, Put your Sauce Pan on the Fire

Keeping it stirring all ²⁸ the time, (till it boils)
and that it is of a proper thickness let it be well
tasted, and strain it through a Sieve and
keep it for use. — — —

To make short Chai for Tea Dr^o Wilton

Take a Pound of flour cut into it, two Tunnies of
Butter, beat two Whites of Eggs with a little Salt.
mix together and let it stand to rise one hour, then
wash it well and roll it thin, and cut the Chai
with a Wire Glef, prick them a little, bake them
upon Fire in a slow Oven, six or eight Minutes
will bake them. — — —

To make Fruit Chum Dr^o Solomon

Take Peaches Nutmegs, Plum's Morella Cherries
Apricot Apples Pear's Barberries & Strawberries. Take any
particular quantity of any sort, only skinn & remove
and take the hairy substance from each; also the hard
kind of fruit: such as Pine Apples & Pear's &c &c,
should be boiled till soft, then added to the other sorts,
churn to put to every Pound of fruit 3 Scruples of
a Pound of common Turp Sugar, then boil it,
with oil when Cold. — — —

(29)

Miss Sayle

The Juice of two Lemons squeezed over a Pot,
that is strong will season it, and make it perfectly
good. — Must that is done by being put into
Cold Water will entirely take out the Scent. —

When you boil a large Piece of Beef
make the Broth as follows. —

Let the Beef boil and skim it, then put into
it a Suck of Saffron, a dozen large Turneps
sliced thick, and cut in two, six or eight
large Onions & six large Carrots; but as soon
as you may put in 3 Cabbages the outside
being first taken off, let it boil gently till the
Meat is enough. — D. B. — the Saffron may
be very well mixed before it is put into the
Broth. —

I send Miss Sayle —

If your Vinage is not done at the time you
expect it should, put in a Pound of Lemon Slices &
3 Gallons, and make up the Broth very close,
and let it stand till done. You may do the same
by Sugar. —

(30)
Pickled Turnips & Beef Sausage

Clean and wipe your Turnips very dry season them
with Pepper and Salt, put them into a Pot, with
half good Vinegar and half Water, & cover them
entirely throw in a good measure Black Pepper Corns
and some Jamaica Pepper Corns a lump of
Butter (Give half a Dozen the size of a small
Hen's Egg) and a Bay leaf or two. Cover it over
with Lute or Paper tied close round & boil it in
a slow fire & stir gently for a long time.

To make Sauce for any Cold Meat ^{or} ^{or} Mollusks

Artichoke shred small, Shalots, Yolks of hard Eggs,
and Parsley, all likewise shred small, either put in
a small Glass, or laid separately upon a Dish,
which when mixed with oil and Vinegar & Mustard
is very good.

To make Sausage Water &c. Folkmans

Purified Spirits of Wine & Sweet Oil of Sausage
one ounce & a Spoon and half an ounce of Bay Leaves

To make Chicken Pomada ^{or} ^{or} Mollusks

Boil a Chicken Strip of the Skin, cut off the
White into very small pieces, pound them very fine in a
Mortar, then add half a Pint of the Sausage the
Chicken has been boiled in, and pound it till the whole
be smooth & add Spice and salt to give taste but it sh^d be

I am sure. The above ^{is the} receipt for Chicken Potage
 fit for the generalty of sick people, but besides
 the half Chicken you may add half a Pound of felle
 of Veal, a slice of Ham a small bit of trine,
 a very little sweet Herb and spice, and for variety
 either 2 or 3 Almonds, or a little Lemon and oil?
 be rubbed through a Tomy or the consistency in
 the ~~strong~~ for a ~~time~~ if you wish it may be third
 with Beef Tea. — — — — —

I. Pickle sliced Cucumbers In
 Brandy. — — — — —

Slice your Cucumbers pretty thick, after having
 bored them, take 2 or 3 skins of some large
 onions, and slice them throw a handful of salt
 over them in a bowl and let them stand a
 day and a Night, then drain them, and put
 them in a coarse cloth for 12 hours to dry in
 then put them into your Pickle Pot, and bail
 or smoke liquor with sliced Ginger and whole
 Pepper or will cover them and pour it boiling hot
 upon them and repeat this with the same
 Pickle for three Mornings then tie them down
 close. — — — — —

To the same Recd. Dr. Mollay

Take some strong Beef Grease, add to it, salt, pepper,
Cayenne Pepper, Cloves put, about thirty, or more,
a Table spoonful of Anchovy Sauce, the same of Saff,
and two spoonfuls of Indurium Cataplasma. Then add
a quarter of a pint of Port Wine, when it has stood
some time strain it, and put in the Lel, when
they are nearly done, enough put in another Quarter
of a pint of Port Wine, and thicken it a very little
with Butter and flour. — — —

To day also Muskum's got in dry
Weather. — — — Dr. Zorborough

Cut off the Roots and wipe them with a coarse
Cloth one by one, sprinkle them with a little salt
and spread them on dishes set before the fire. Stir
them now and then with a Spoon, lay up Paper
upon them into a Paper bag when dry, and hang them
up in the Kitchen. They are proper for Coughs —

Red Port Slumming Dr. John Cooke

Put on a piece of stout Singslops Tissue over the fire,
in a Pint of Port Wine with a piece of Cinamon. When
Tissue strains it off and sweeten it to your taste. —

To Make Lent Soup In White.

Take Lentils and Turnips in equal proportion,
 minus about Quarter the quantity, chop them
 small, and put them into a stew pan, cover
 it and set it on the fire of the stove that
 it may not burn too quick. — Take a pound
 of Mutton, Mutton, or Beef, whatever is convenient,
 2- or 3 slices of Ham, some Pepper and Salt,
 add a proper quantity of Water in a stew pan,
 cover it & set it upon your stove. When the
 Vegetables are thoroughly boiled, take off the Ham
 and stir them for some time, then setting
 the stew pan under the middle of the stove,
 then put some hot water to them and again
 cover them, when they are quite soft pass them
 thro' a coarse sieve, the broth being ready
 strain it thro' a fine sieve, mix the broth
 and Vegetables together, if they want more season-
 ing add Pepper and Salt stir them well when
 dressing together, serve up the Soup, it should be
 the consistence of rich Summer Cream. —

Strengthening Deaf Brains, Dr. W. Wade

Let one Pound of pure Deaf into bits, and one
 Dozen of Turnips pared and sliced, with two
 Spoonfuls of Water, (When Turnips are in season
 half a Dozen will do) put them into a Pot,
 cover them close that no Water can get in, then
 put the Pot into another Pot of Water, let it
 simmer 4 hours. Then strain it off, & Let the
 Deaf full, warm in a Morning early, the aft-
 noon, and Bed time - - -

For Cakes Miss Doyle.

Take 2 Pounds of Butter, melt it in a Pint of
 new Irish. & little Salt and two Spoonfuls of
 Broom, then add flour by little and little beating
 it with a spoon, till it is the Consistency of very
 stiff Butter, or between that and Bread Paste, then
 cover it over with a cloth, and put it within the
 Air of the fire, & rise again; then bake them
 either in a Dutch Oven, they will keep 3 or 4
 Days. Warm them before they are used. —

Pot Beef In: Zulu

Two Pounds of lean Beef season it with
 Pepper and salt, two Anchovies and Butter
 put them altogether into a Pot set them in a
 moderate Oven let them bake till tender,
 then take it out of the Oven, when Cold pour
 it into a Mortar with the Gravy then
 put it with Poti and some Clarified Butter
 over.

To Make a Zulu In: Beef

One Pound of Cream and Gravy of a Pint
 of White Wine, the Peel and juice of one
 Lemon, season it to your taste, and Whisk it
 10. or 15 Minutes, it is best made the Day
 before you want it. When you serve it up lay
 a few Macaroni on the bottom of your Dish
 with a little Breading. Pour the Zulu
 over them.

X (36)
Mined Piss. ^{no} Gammagh

Take 6 Lemons, the juice and seed to be
taken out, boil them whole tender, beat them
in a Mortar to a pulp, add to that 3 Pound's
of leaf Suet, two Pound's of Camomile, and 2 P.
of Sugar. The juice of a Lemon a little Broom
and Carded Orange. — — —

S. Pickle Walnuts M^{rs} S. Forbes.

Take 100 large Walnuts about Midsummer, when
they are at full growth, but before the shells begin
to harden, lay them in Salt and Water 9 Days, but
shift them every third Day, into a fresh brine
of Salt and Water, to take out their bitterness.
then take them out and rub them with a soft
Course Cloth till they are clean dry and smooth,
and you perceive the black skin will easily take
off, then put them into the Pot: you design
to keep them in, sprinkling a little bag Salt on
them as you lay them in, or as soon as you can
prepare your Pickle. Take one Gallon of white
Wine Vinegar, put into it of Cloves, Mace, and
whole Jamaica Pepper a Quarter of an Ounce of

37. Take four kinds of Grains. Two bruined Mustards: 2
large Kernels of Ginger, and a Quarter of a Pint of
bruined Mustard seed and some sliced Green Radish
then beat the Onions to a little while together
and then pour the Rubble and spices altogether
boiling hot into your Jars, or pots upon your
Mustard an equal quantity into each pot till they
are all quite covered with liquor, then cover
up your pots promptly with a stone or slate
board a cloth to keep in the steam, and when
the Jars are full

To Pickle Lemons

Grate the Rinds of a Dozen Lemons Rub on them
Equally a quarter lb Bag Salt lay them on a pewter
dish and let them dry gradually by the Fire till
all the juice is dried into the peels put them
into a Jar well glazed with half Ounce brace
quarter Ounce Cloves half Ounce nutmegs two Ounce
Garlick a gil of Mustard seed bruised and tied in a
muslin Bag pour a quart of Boiling white Wine
Vinegar upon close the Jar well up and let them
stand five or six days by the fire shake it well up
Every Day then let them stand for three
months to take off the Bitter

Strengthening Plaster

✓

38.

Take of Red Lead Plaster gum Elemi Mastick
of Each four ounces Burgundy pitch three ounces
gum Benjamin Dragon's Blood Role of Each two
ounces Turpentine a little boiled one ounce
Balsam of peru Essential Oil of Lavender of Each
half an ounce yellow Wax two Drachms Mix
and make a plaster which when wanted spread
on white Leather Heated as little as possible

Plaster for a Cough and Shortness of Breathing ✓
Please to Melt by a very gentle heat half an
ounce of Burgundy pitch when liquified add one
Dram of Balsam of Peru when nearly Cold to be
spread upon a little white Leather

For a Cough and Harshness

✓

Powdered gum Arabic ʒ ounce Conserve of Roses
℥ ounce weak Nitric acid one Dram Syrup
of White poppies as Much as is sufficient to
make the whole into the Consistence of a
linctus

a Little to be Taken Several times a
day and Particularly when going to bed

For the Lemon Pickle bruise the spices and if
there wants any more Venger let it be added to
them the Lemon must be Rubbed till
they are quiet Soft But Not to Break the Rinds

Take Camphor Mixture 10 Drums Othenial
 Spirits of Nitre 40 Drops Compound Spirits
 of Sol Ammoriac 30 Drops Spirits of White
 Poppies 2 Drums to Be made into Draughts

A Chicken Pye

Clean and pick three Chickens Cut them
 In pieces Season them with pepper & Salt
 & sheet your Dish with Light past Lay in
 the Chickens with a little force Meat
 a little Butter & gravy Close it Up & Bake
 it An Hour & a Half

To Boil Sheeps Tongues or Hogs

Take your Tongues Boil & Blanch them
 Splet them Season them with Pepper
 & Salt Dip them in Egg Strew over
 them a few Bread Crumbs Boil them
 Whilst they Be Brown Serve them
 up with gravy & Butter

A Shoulder of Mutton forced

40.

Take a pint of oysters Chop them put
In a few Breadcrumbs a little Shred Mace
a little pepper & Shred Onion Mix them
all together & put your Mutton on both
sides then Roast it at a slow fire & Baste
it with Nothing but Butter put Into the
Dripping pan a little Water 2 Or 3 Spoonfulls
of the pickle of Oysters a glass of Claret a
little Onion Shred Small & One Alcohol
of your Liquor Waits Before your Mutton
is Enough put in a little More Water
When the Meat is Enough take Up the
Gravy & Skim of the fat thicken it with
flower & Butter then Serve it Up garnish
your Dish with Horseradish & Pickles

^{Bitters}
One ounce of Gentian Root, half an ounce of
Ginger grated, pour a pint of Brandy over them
Shake it ^{up} every day for a fortnight and then strain
it. Water added to the days will make an
inferior Bitter. —

A. cheap Cake

Three quarters of a pound of flour, half a pound
of butter, the same of Sugar, eight eggs loose
out half the whites add a few currant seeds,
two spoonfuls of brandy & a small quantity of
oil will bake it.

Bonnequiere

Six ounces of cheese, (Cheshire if you have it)
two of butter & the yolks of two Eggs, beat
them well together toast a piece of bread one
side & spread it on the other & brown it on
the fire - cut it into what shape you please

Limonade

A pint of lemon juice & a pound of the
best lump Sugar, boil it over a very slow fire
till it is quite clear when cold put it into
bottles for use. Tie a cotton over each bottle
pricked full of holes & keep it in a cool place

One pound of flour, half a pound of Currants,
 six ounces of butter, the same of fine mixed
 sugar, mix these together & make a paste of
 it with three Eggs well beaten a little
 brandy & more - Bake them in time. —

Make vegetable sauce

Half a pint of water, two Anchovies a
 blade or two of mace, a piece of lemon peel
 & some white pepper. boil these together
 strain it & add flour, butter & more of vegetable
 sauce —

Blanc Manger

Boil one ounce of Sainfoin in a quart of new
 Milk, till the Sainfoin is quite dissolved then
 strain it, sweeten it to your palate, & if you
 please it with laurel leaves put in four for
 the last ten minutes of boiling it & if with
 orange flower water mix till it is half cold. —

Lemon cherries

The yolks of six eggs & the white of one, half a pint of cream, the rind of a lemon boiled tender & the juice with one ounce of almonds sweeten it to your taste - The rind of the lemon & the almonds must be pounded. -

Purged Green japs dye.

Take the choicest plumbs, bail them in vinegar & water, but do not let the skins crack, then make a thin syrop & put them in & bail them very gently three times a day for a week & have a richer syrop every day for them so they will acquire it, the last syrop must be very close & very thick, they must remain in it two days skimming it morning & evening then take them out on a china plate & lay in the sun. - They must be turned every day. -

Excellent Sausages

A fine tender beef steak boiled, well seasoned with pepper & salt & put quite hot between two slices of bread when warm cold -

Excellent white soup

44

Three pounds of lean veal & four quarts of water
& bunch of thyme & sweet marjoram, white pepper
& salt. & some potato & six good sized onions.
Stew these together for two hours; then strain
it through a fine hair sieve, after which add
two tumblers of rice & boil it one hour & half
longer - A quarter of an hour before you take
it up add a pint of fresh cream - If you want
soup for two days, do not put the cream to
the whole, only to the quantity you wish for
one day.

Stung Beef

The same properly spiced, weighing about twenty pounds
will take two tumblers of each potato, rubbed in very
well with salt.

To collar Pork

Take the skin from a loin of Pork, cut off all the
fat season it with pepper & salt, then roll it & tie
it up very close, boil it 4 or five hours then put
it into vinegar & water.

To Make Junnonye Mr. Burfield

Boil One $\frac{1}{2}$ of Sainds in a pint of water till it is reduced to a gill, then beat four Eggs (leaving out the whites of two of them) very well with a little fine sugar, when they are well beat add to them a Gill of Sherry. Put them to the Sainds when it is more cold and beat them altogether stirring them well till they are hot, but we must be taken that they do not boil.

For the Plurk V

The $\frac{1}{4}$ of of Bore powdered very fine 1st $\frac{1}{2}$ of Sherry of Bore 15 drops of Sain^d of Citriol mix them & rub the mouth with a little of it very frequently.

To cure Muckmours

Pick the Muckmours & wash them clean put them into a Spoon with six spoonfulls of water & $\frac{1}{2}$ juice of a small Lemon (which keeps them white) beat them on a brisk fire, five minutes with a little salt & spice, then add a small piece of butter well in flower the Yolks of two Eggs

best well. put to the Mushrooms. Heat 46
it shaking well till it is moist & of a
proper thickness then serve it up.

Sauce for boiled Fowls

Take a little white gravy if you have it,
if not boil the Liver & Gizzards, of Scones
& the the broth of Fowls: have ready the
 yolks of 3 or 4 Eggs boiled hard. Strain
the liver & gizzards with the liver of the
Fowls, into the broth or gravy with a little
good Cream & a bit of Salt.

To make a Scones Pudding

Take half a pint of Cream a quarter of a
pint of Orange Juice & 2 or 3 Spoonfuls of
Scones Juice a quarter of a pound of bread
or biscuit if you have it, & a quarter of a pound
of Sugar & a little Nutmeg. Beat 5 Eggs clear
in a pan over the fire with 4 Spoonfuls of
butter till it be stiff then butter a dish
well & bake it. When it is baked turn it
the bottom side upwards & serve it up with
Orange & Sugar.

Put a pint of good strong broth into a stew-pan with a small onion shred very fine let it boil ten minutes, ^{and} let the meat that has been roasted into thin Collops, season it with pepper & salt, shake a little flour over it, mix the whole together, & put them into a stew-pan & the broth, keep it stirring till it begins to boil, when it is done skim off the fat & squeeze in a little lemon juice dish it round with asparagus. W. B. Letting the fish boil makes the meat hard.

To make pource sauce

Take a pint of good gravy half a gill of Sherry Vinegar, six shottles a little pepper & salt. Lett all these together a few minutes & strain it.

To stew Spinage

Pick & wash the spinage very clean put it into a pan without any water, stew a little salt over it, set it over the fire & stir it constantly, let it sh^d burn to the pan. When the juice which comes from the spinage is almost boiled away put in a large slice of butter & continue to stir it till it is enough.

Take of Beef Marrow $1\frac{1}{2}$ well picked from all the
bones & filaments, put it into Earthen pot full
of Spring water. change the water twice a day
for ten days, then drain it, & put one pint of
Rhen water to it, & let it stand 24 hours, then
put it in a thin cloth, & drain it as long as possible,
the add one ounce of Thyme one ounce of Benjamin
one ounce of Dore one ounce of Blauze Oil, one
ounce of Cypress Roots. 1/2 an ounce of Cinnamon
2 ounces of Cloves 2 ounces of Nutmegs, all these
must be finely powdered, & extremely well
mixed with the Marrow, then put it in a
pewter Dish well closed that nothing can evaporate
suspend the Dish in a Copper of boiling water,
let it boil for 3 hours without closing & have
water ready boiling to replace that in the Copper
that the pewter Dish may be always covered with
water. When it has boiled 3 hours pour it thro'
a piece of Muslin into little pots you intend
to keep it in, but do not cover them down till
they are quite cold. N.B. It sh^d. be touched only with
Silver when you use it.

In 2 Gallons of Water boil one Bush of
Wheat Bran & one Pound of Salt one hour,
strain it & let it stand till Cold. It will keep
10 or 12 Days according to the Weather. —

Receipt for Wigs

Take 3 pound of flour, dry it well before the
fire. mix in one pound & a quarter of
butter, mix it well with half a pint of
Cream & half a pint of new Milk, when it is
mixed spread over it one pound of fine
Sugar well dried, a few Coriander seeds, let
it stand by the fire & stir, mix them well
together, & when the dough is ready drop the parts
on Fire. They must have a quick dash
H-B. you may put in Currants if you please
instead of Seeds (if you do that a little Spice
must be put in. —

To make Elderberg Wine.

To Twenty Gallons of Water wine measure boiled
& stand till it is Cold. One Hundred of Sargons
Prunings picked & cleaned wash it well together for
14 or 15 days, stirring it very well twice a day
then squeeze & strain it off & 20 Gallons

of the Liqueur put two Gallons of Water measure 50
the juice of Elders boiled or drawn over the fire.

11. together, then put it into a bowl

Fit for
use it with
the bowl.

then pour
Chalk. Top
of some
the given -
the most
2. Potting
I over the
a much
You and
water, &
them up.
they are as
as with

2 hours
of butter & a little
the water off, I add one ounce of raw butter
& 1/4 of a lb. of Rosemary there put, over

A Good Fish Sauce

Take two gills of mushrooms
 Take two gills of walnut Catsup
 twelve anchovies pounded two
 cloves of Garlic & a tea spoonful of
 Cayenne pepper Boil all together
 & when cold Bottle it when used
 shake the Bottle

A Carrot Soup

Take carrots well scraped & boil
 them in water till quite tender
 then pulp them through a sieve
 Have ready some good Beef Gravy
 to which put the carrots & after
 stewing a short time put in some
 butter with Flour to thicken the
 soup

Twenty Gallons of Water Wine measure boiled
 & stand till it is cold. One Pound of Sarsaparilla
 bruised & cleared with it well together for
 14 or 15 days, stirring it very well twice a day
 then Strain & strain it off & A twenty Gallons

of the Liqueur put two Gallons of White-muscone ⁵⁰
the juice of Elders baked or drawn over the first,
stir it well together, then put it into a barrel
& in 6 or 7 bottles 'tis generally fine & fit for
bottling; when the Rainier is very fine it will
require to be kept something longer in the barrel.

White Collops

Cut the Veal very thin put it into a stew-pan
with a piece of butter & one Clove of Shalot. Top
it in the pan a few Minutes, then add some
thick Cream, more or less according to the quan-
-tity of the Veal, with a piece of butter mixed
with flour, the Yolk of an Egg a little Mustard
& a few Drops of Lemon Pickle. Stir it over the
fire till it is thick enough but you must
not let it boil after the Cream is in. There ready
some small forced Must Nettle boiled in Water, &
take out the Shalot before you dish them up.
Ten Minutes will do them. N.B. They are as
often made without the forcemeat Balls or with
them.

Tobacc Macaroni

Boil 3 ounces of pipe Macaroni very gently for
2 hours & a half in two quarts of Water 1/2 an ounce
of butter & a little Salt. When very tender strain
the Water off, & add one ounce of raw butter
& 1/4 of a lb. of Parmesan Cheese grated, season

51. it with pepper & salt to your taste top it
while it is thoroughly mixed with the cheese remove
it up in a well covered dish - remove a little
of the cheese & ^{cover} strewn over the top of the Macaroni -
You must not put it over the fire after the
cheese is added & the Macaroni, or it smokes it
down. Remove the finishing part till the moment
of serving it up. N. B. If you like it more relish-
ing you may add a small slice of brown Ham
when you boil the Macaroni. Or Gloucester cheese
will do instead of Parmesan.

To Pickle Pork as they do it in Kent

A peck of salt & 4 ounces of salt Peter, a quarter of a
pound of bag salt, 2 pounds of ^{brown} sugar, & some
ground the salt, mix all well together, & rub 4c
Pork. Put it down close in a Tub, between each
layer sprinkle the salt, put a board over it, & a weight
& keep it down, if it does not brine in a fortnight.
make some strong brine let it stand till cold. &
pour it over it. N. B. The above is sufficient for
8 stone of pork, the bones must all be taken out,
& most of the lean Pork.

To Brew Ale & Beer

Eight Bushels of Malt to an Hyshead - 5 Pounds of Hops
to one Hyshead - Let your Malt stand three hours
before you let it run - Let it not run the first
out, a full hour to run off - There must some

52.
Stops in the Copper, & let it boil 3 hours, when
add just five pounds of yeast & one Shd - Turn ^{Game}
work into the Cask before it is quite done working
fill the Shd - Turn ~~Game~~ ^{most} quite full, & fill it
up 2 or 3 times & smoke it well out of the
Hornel - After one Shd of the, put in two bushels
of fresh Malt & Mash for 1 Shd of Beer. If you brew
Beer by itself, put four Bushels & one Shd & two Pounds
of Hops.

Pigs Ears & drops

Put the Ears when cleaned into a strong salt put
in some herbs & roots of all kinds, a few
Bay leaves, a little salt, & vinegar, tie them
close close like or stew them gradually, then
take them out & slice them very thin, put them
into a good sauce made of gravy thickened, some
Mustard, & fryed onions out of the sauce, &
cover the Ears with cin as you do fryed Beef.

Spanish Puffs

Boil a pint of water with a little Lemon peel
till it is nearly reduced one half, then put in the
size of two Walnuts of butter after it is dissolved
put in two handfulls of flour, stir it well till
it is very stiff then take it off the fire & put in

53.

one Egg but it well till it is the same stiffness
as before, then add another & beat it as before
after that another, so do till you have used
five Eggs, if you find it too stiff add another
till you find your paste smooth & even
then divide it into parts of the size of a
walnut, but some very nice dripping suff-
for the puff to rise. or you can turn
brown like them out with the thinner by
turn upon a line to drain. Get a little
butter over them & serve them up. —

N-B They may be baked in an oven, & serve
the same as French Choux. —

Swiss Fish Cakes

Prep

54

To make Veal Cutlets

Take the cutlets And dip them into cream and Egg mixed together put some sweet herbs pepper and salt a little nutmeg & some Lemon pell & white bread crumbs put these upon them And lay a sheet of writing paper over them heat your butter very hot And put in your cutlets when fryd enough shake them up in your sauce And some pickled mushrooms small And put in the sauce — — — — —

To preserve White Currants

Take the largest And clearest currants put And wash them well in spring water And shone them strip some of them to make in to jelly bruise them in a bason with your hands strain them through a linen Cloth set it on the fire And let it have a boyle then let it rife through a flannel bag weigh your currants And juice And take their double weight in sugar put as much water as will wet your sugar well boyle it to a Candy height then put in your juice and currants set them on the fire to boyle as quick as may be two or three boylings will serve let them stand till they are pretty Cold Take out your currants put your jelly through a thin muslin or Glass them up — — — — —

Two ounces of Hartshorne Shavings two of French Barley and two of Landic Cringo Root Boiled in three Quarts of Water till half is consumed. Drink half a pint in a Morning fasting & in the middle of the Afternoon. Two parts this and one of new Milk. N. B. If you cannot get the Landic Cringo Root one ounce & half is enough of the common as it is stronger.

To Make Mince pyes

Take a pound of Beef suet shred very fine a pound of grated Apples, a pound of Currants, a pound of sugar, half a pound of raisins shred fine the Juice of 2 Lemons the rind of one of each & Grated nutmeg, the weight of it in Cloves & Mace mix all together & Bake them

1) So Refine Beer or Ale. 56.

To a Barrell of 36 Gallons take 2 oz. of
Rising Glass & steep it in Wine or Small Beer 24
Hours, or longer if it does not come to jelly.

Then take a Stick & beat it as you do Eggs to make
it thin, & if you think it is not thin enough put
in more Wine or Beer & strain it thro a Cloth.

Then beat it up a gain till it is of a great froth.

Then take a Stick that will reach near the Bottom
of the Cask, & put it in at the Bung hole & throngly
Beat your Beer & yest to gether. Then stop it up &
it will work no more upwards, & if the weather be fine
& Clear, it will be fine in a Weeks time it may be
done any time after the Beer is put up & as done Worthy.

To Make Ale fine

Take six oz. of salt Petre or niter bruised small, put
it in to a Hogsthead of Ale & stir it about for some time
with a small Stick & Bung it up. It will be fine in
Two or Three days.

To Make art. cys Milk

put one ounce of Inngo Root. two oz of pearl barley & 40 snails in to 3 Quarts of spring Water. let it stew gently over the fire till the Liquor is reduced to half the Quantity. Strain it & drink half a pint warm, the first thing in the Morning & the same at any other hour of the day its your pleasure you may add a little Cow Milk to it

The snails must be Cracked before they are put in,

To Make Beacle Beer

put 2^{lb} of Beacle to 6 Gallons of water made Luke Warm & hon full of bruised Ginger & about a pint of yeast if you Make it at night, you may Bottle it the next Morning it will be ready for drinking in about 4 or 5 days

To Make Almond Milk

Take marsh mallow roots washed & scrap'd & sliced
thin, three quarters of an Ounce, of French Barley a
Spoonfull, one Sliced, Liquorish. 3 drops. Anny
seeds half a Spoonfull boyle these in three pintles of Water
Let them boyle to something more then a pint, to which
Add ten almonds Blenched, these beaton well with two
Spoonfulls of rose water adding a sufficient quantity
of Sugar Candy with a pint of the Clearest of the
Roguer Strained & keep it for Use

Beef or Pork

Take 8 Gallons of pump water 12 Stone of Salt one pound of
Brown Sugar half a pound of Salt Peter boyled & Strained,
When Cold pour it on the Meat it will be fit to Eat
in five or six weeks when it may be taken out
& dried with or without Smok

To Preserve Apricots

Stone the Apricots with a Bodkin then pare them, you must have their weight before pared of Double refined Sugar fill the Molds & roll them in the Sugar. Let them stand all night & the next day give them a good boil then set them by two or three days then boil them till Clear — they are the finest done first in half Weight of sugar & boiled a little then set by till Cold that will make them firmer then drained from the Liqueur When drained from that Syrup have their Weight in sugar & pipin jelly just boiled & skimmed. then put the Apricots in & boil them till very Clear by this Method they do not taste so strong of the fruit as when done in one Syrup only —

To Stew Apples

Take half a pound of Rump sugar & a Gill of
 Water a little Lemon peel & the juice of half a Lemon
 Let it boil very slowly & scum it well pour halfe
 Doz Apples very neatly Cut them in halves & take
 out the Core & put them in to the syrup Cover
 them Close & let them stew slowly till enough
 & till they look Clear be carefull to take off
 the scum when quite Clear take out the Apples
 as free from syrup as possible & Lye them
 in a pot then give the Syrup another boile,
 & Strain them thro. a Muslin to your Apples,

To Make Morella Cherry Brs

Take 8 pounds of Morella Cherrys perfectly Ripe,
put to them 3 Quarts of best French Brandy Let them
Stand a Week, then pour the Brandy off from the Cherrys
& put them in to a Marble mortar. Bruise them gently
at first, then brake all the Stones, then put to them one
Quart of Fresh Brandy & let them stand 8 or 9 Days,
filter the Whole thro: Cap paper & put to it one Pound
of the finest Loafe Sugar

To Hash Rarr Beef

Cut some thin Slices of tender Beef & put them in a
Stew pan with a little Water or gravy a Branch of sweet
herbs a bit of Lemon peel, 4 or 5 onions with pepper &
salt let them stew Close Covered till tender, then put
in a small Glass of White Wine, When hot, Clear the
Sauce from the Herbes & onions & thicken the Sauce
with Flour & butter you add a little Catchup it is
Excellent

Ginger Bread

Ms. Melb. 84

One lb. of Treacle, half an oz. of Cloves, D.° of
Cinnamon, D.° of Ginger, one oz. of Coriway, & D.° of
Coriander seeds, beat all spices, & seeds seperate &
sift them apart, then set the Treacle on the fire,
put in all of sugar & break in a lb. of Butter, then
put in seeds, & spices keeping it skimming till the
Butter be melted let it simmer a little & let it
boil till cold put in two lb & half of flower &
knead it put in to small nuts & bake them on
tin plates in a Quick oven

To Make Barley Water

A Quart of Boiling Water pour'd upon
eight or nine Common Barley Malt
Corns with two or three Lumps of Sugar
A little Lemon juice

Bitters

4 oz of Columba root infused in a quart of the best French Brandy for the space of a Week & then Make a Teaspoon full in a Wine Glass of Cold Water every Morning before Breakfast & at noon — N.B. The Ingredients must remain in the Brandy

To Prevent the Taint of Turnips in Butter

Take 2 ounces saltpetre and pour upon it one Quart of boiling Water, When it is Cold put it in to a Bottle for use As soon as you have Milked take a Common sized Tea Cup full of the Liquor, and put it in to 10 or 12 Quarts of new Milk When quite warm, and it will take of the Taint of the Turnips entirely both in the Milk and the Butter

To Make an omelette

6 Eggs Whites & all beat together with a 2^d of pint
of Cream & a little salt, Chives or Green onions, &
Parsley shred as fine as possible have ready a
fryingpan with about as much good Dripping
as the size of two Walnuts. Let the fat melt but
not be Boiling not When you throw in the
Omelette, a little shred ham is a great advantage
to it, but then the salt must be omitted.

For Closing a Childs head

Take bits of amber, on a fire shovel of hot coals, &
have a peice of soft old holland, & steam it very well
over the shovel of amber, and put it upon the child's
head immediately after, and let it be repeated every
morning till you percieve the head closed & that
there is no further occasion for it.

To Preserve Cucumbers.

Take the largest you can get free from seeds & some small ones, put them in salt & water that will bear an egg, in a straight mouth'd pot lay a Cabbage leaf over them & tie a paper over the pot. Let them stand till they are yellow, then take them out & wash them, set them over a slow fire, with a little salt & water lay a Cabbage leaf over them & cover the pan close, when you think they are a good green let them stand in the water till cold, then take them out, cut the large ones in to quarters like Cutterns put them in cold water, Changing it often in a day to take out the saltiness when you think the saltiness is quite gone out wipe them with a Cloth & prick the little ones & have ready a Syrup to put them in it must be made in the following manner, boil some Race Ginger Lemons peel & bay Leaves in the Syrup, a Gill of water to a pound of Sugar & a good deal of Lemon Juice in it the Syrup

70.

must be boild pretty often at first, but always
put quite cold to the Cucumbers, so keep them
for use. if the syrrop be too thin or wasled may
add more sugar without boiling N.B. It is better to
put old syrrop with ginger &c boild in it at first
& when fresh to boild up the fresh syrrop as they
are apt to make the syrrop a very bad Colour
Particular care is to be required in the Greening
the Cucumbers must be kept at a proper distance
over the fire never to boild, as that would quite
spoil them & make them soft

To Crimp Cod

Cod is crimped & boild like the scate only not skined,
it must be crimped whilst very fresh & requires a good
deal more salt to be put in to the Water it is boild
in then scate dose, it is cut of the Shoulders of the Head

For Weak Eyes

Two Ounces of Rosemary Leaves, infused in a Pint
of Brandy for three days shake it well every day,
and strain it off mix a Tea spoonfull of it with
4 spoonfulls of Spring Water, by Degrees lessen the
Quantity of Water, untill you have equal parts of
each, Wash the inside of the Eyes well with it
every Morning and Night

A Salve for the Eyes

Take 12 oz of virgin's wax, eight scruples of Comphire
2 oz of powder of Tully & 1 lb of Butter 2 oz of rose
Water take your wax & Comphire & put them
in to a fire water bason When it is melted put in
the Butter stir it till it is all melted then the
rose water & Tully mix it well to gether & stir it
till it stiffens then put it in to your pot.

To Make Scotch Collops

72

Take Loyn of Veal cut it in to Collops & beat them with
a paste pinne lay them on a Dish season them mace
nutmeg & salt beat fine make some good Gravie of the
Bones, bits of skins a sprig of Lime a little Parsley Lemon
peel whole peper Onion Anchovie Mace Let it Boyl till
it is a good gravie then strain it. Take your Collops & fry
them & put them in to your Gravie. boile your Collops
& shake them together thicken them with a little Juice of
Lemon so serve it up with Pickles Burreld Bacon the Kneor of
your Veal in thin slices fry & Balls laid with Lemon
slice, over the Collops, for the first meat a bit of the
Tenderest of the meat as much more suit to it beat it in
a marble mortar very well a few Bread Crums. 2 yolles
of hard Eggs. a little nutmeg, mace Lemon peel
shereed, Parsley salt break in a Raw Egg so work it in to
Balls with a little flower on the hand & boyl them
in a little of your Gravie then set them to the fire to Brown

To Stew Lels

To some strong Beef Brovey, Add to it salt. spice.
Cayenne pepper Leamon peel sweet Herbs or onion, a table
Spoonfull of Anchovy Sauce, as much soy two spoonfulls
of Mushroom Catchup. then add a Quarter of a pint of
port Wine. after it has stewed sometime, strain it & put
in the Lels. When they are nearly enough, put in
another quarter of a pint of port wine & thicken it
a very little with Butter & flower

To Preserve red Goosberys

Take a peck of Goosberys full ripe put them in
the preserving pan With 3^{lb} of pound Sugar lay a few berries
in the pan with the sugar intermixed untill they
are all done, Boil them over a slow fire for one
houer & Scum them well & take them off & put
them in pans

Quins Fish Sauce

$\frac{1}{2}$ pint of Walnut pickle $\frac{1}{2}$ D.° of Catchup 2 Table
spoonfulls of Indian soy 6 Cloves of Garlic lightly
Bruised, 10 Anchovies well bruised, one oz of horse
radish, a little Cayen pepper, some Lemon pickle
Let them stand for a week in a standing heat
shaking them well, then strain it off, 3 Table spoonfulls
are enough for a Common sauce Boak of Butter.

A better Fish Sauce

Three Anchovies three spoonfulls of french Vinegar, a little
shred Horse radish, a bunch of sweet Herbs & half a
pound of Butter a little nutmeg melt it all together
& just before you send it up put in the Yolks of 2 Eggs.
An excellent Fish Sauce

Take Three Anchovies boil them in a
Gill of water, when cold put in half a
pound of butter & a little Flour, three Yolks
of Eggs & one spoonful of white Wine Vinegar.
N.B The Vinegar must be put to the in-
gredients when the Sauce is put into the Sauce
Boat.

To Make Gine^r Wine

To every Gallon of water put two pounds & half
of sugar & one oz of raw ginger bruised, boile them
together one hower when neer Colds put to each
Gallon one Lemons sliced, and a little yeast, when
white over, put it into your Cask & let it
soak there a month, then put in, a bottle or two
of Brandy & make it Close up, & in four or
five Months - it will be fit to bottle

For an inward or outward bruise
Take 12 table spoonfulls of Black Beer every 4 hours,
if outwardly Bruised rub the part affected With
the same thrice or four times a Day

To Make a Hedgepodge ⁷⁶

Take eight pounds of a Brisket of Beef Cut it in to five pieces Boile it about half a Quart of an hour and wash it well in Cold Water, Take the best part of a neck of Mutton Cut it in to three Pieces, abt. three pounds of a Breast of Veal cut in to three pices, Four Hogs feet & Two Lers if they can get them, six Sheep Rumps & two end Rumps of Beef the Beef & Hogs feet Lers are put to Boil together when the Beef is half done put in the rest Boil a pound of saucages & to in Ten Minutes of serving put them in if you have a mind to make it very rich you may put in a Fowl or Two partridges after they have been roasted about Ten Minutes the Roots are put in with the Mutton they are Carrots Turnips one small Cabbage and some Sallery all these must be Cut in proper Lengths & they must be pore boyled wth a spice to your tast, Take Care to skum it well that there may be no fowl a pound of new ham put in with the rest will be very good & makes no more broth than will Just fill your Dish then it will be rich & fine flavoured

77 To Pickle Mangoes

Take the Cucumbers or Melons, the size the like is as green as you can get them, cut a square piece out of the side & take out all the inside seeds & Lay them in a strong salt & water for a week or ten Days or till yellow, then boil & pour the same salt & water they have laid in scalding hot upon them till green then Drain from them the water & fill them with mustard seed horse radish Cut in small pieces, shallots a Clove or two of Garlick shred, mace Gingers whole, & long Pepper & some Dill seeds, then sew the pieces on again Take as much Clear Vlegar, or White Wine vinegar, as will cover them, & put in to it a little Gamace & whole peper a few shallots, horse radish Dill, & a handfull or two of mustard seed Boile it till the shallots are tender & pour it hot upon the Mangoes let them stand two or three Days & then Boil the pickle again & pour it scalding hot upon them to lye them up for use While they are greening then lay a fresh Cabbage Leaf on top & bottom of the pot every time they scald them which must be night & morning till they are green then Cover them Close to keep the them in

To Make Lemon pickle ^{78.}

To one Gallon of vinegar put eight Lemons. Cut them in two & take out all the pulp, then fill the Lemons full of salt & sew them together but them up on a plate & Dry them in an oven after the bread comes out when the Great heat is gone off, they must be quite Dry & hard, to eight Lemons put 3oz of powder of mustard, 6 Drums of Cayan pepper, nine cloves of Garlick & a race or two of Ginger the Vinegar must be boild & when warm put all together close stop & let them stand for a month take out the Lemon & keep the pickle in little Bottles for use.

To sterr Mushrooms

pick the mushrooms & wash them Clean put them in to a Saucepan with six spoonfulls of Water & the Juice of a small Lemon which keeps them white boil them on a brisk fire five Minutes, with a little salt & spice Have ready a small piece of Butter rolled in flower the yolks of 2 Eggs beat well put to the mushrooms keep it shaking well till it is well mixed of Proper thickness then serve it up

To Make Macaroons

One lb. of Almonds Blonched in to Cold water, beat them in a Marble mortar but not very fine, put in a little orange, or Rose water to keep them from oiling as they are beating put in 3 Lb. of ap. of fine sugar sifted stir it with the Almonds, & then add the White of an Egg beat to a froth & make it in to a pretty stiff paste, with the Egg. but if too thin they will run & be flat, put some wafers paper or wrilling paper & drop them on & Bake them in an oven not as for Monchet, scap some sugar on when you put them in to the oven if you like bitter Almonds you add 2 oz & take off the same Quantity from the Sweet ones —

Marmalade of Oranges

Cut the oranges in square peeces then ~~the~~ ^{the} weight of them
 in sugar beat the sugar put water in to it almost as
 much as you did in to a Syrrup & put them on set them
 over the fire & cover them as before then them of an
 Set them but gently a good while, till they come
 to a jelly & towards a Marmalade

Oysters Sauce

Open your oysters & save all their liquor put it in to
 a stew pan with a Lump of a little good Butter &
 Veal Broth & in to that put a little whole pepper
 & a very little Mace then add sufficient Cream to
 make it white & a spoonfull of flower to make
 it Thick

To preserve Oranges.

Let your oranges remain in ^{four} Days in spring water
 with a Little salt in it Changing the water once a Day
 then scrape, or pare them very thin, & as they are done
 throw them in to Cold water, with out salt let them
 lie 2, or 3 hours ~~in~~^{tie} them seperally in a Cloth
 & boile them in a large Quantity of Water till they
 are very tender, the Water must be renewed with
 hot water, as it wastes with Boiling when they are
 tender enough put them in to Cold water, for two
 hours, then cut a little hole at the stalk end &
 take the seeds & strings out with as little of the
 pulp as possible to a pint of ~~water~~^{spring} water ap,
 of Coarse Lemps suet boild in to a clear skimed
 Syrop ~~as~~ much must be made as will cover
 the Oranger & boile them in it about a Qu^r of an
 hour & then put them in a Jarr & pour

The syrup hot on them, & let them stand 82.
six Days tied down, then tie them on a sieve
with the hole down, & a hot syrup on them made
of three p.^{ts} of double refined sugar to a Tub of
Water & the juice of 4 oranges run thro a jelly
Bag & when they are quite Cold tie them
down with a bladder

~~Lemon juice & Sugar tied in the Syrup~~
~~in a jar 5-6 hours~~
Five Weeks to Clean

Black lead beat to a fine powder two Whites of Eggs
mixed to be laid on for a night & a day & then to be
Brushed off with a hard brush. The Barrels first to
be Clean washed well with soap.

To Recover Porter When flat Col. West

Throw in to the Cask a Table spoonfull of Rice,
which will restore it in a day or two

To preserve Strawber^y.

Take seven pound of strawberries, or Raspberries, put one
 P.^d of sugar beat fine boil them well bruising, the Fruit,
 & take of the scum when they are boiled to be thick,
 put them in to little bottles & set them in the oven,
 after the White Bread is Baked, till when they are
 Cold, you do not see a dew stand at the top.

Obster Sauce

Take the spawn & pound it verry fine in
 a mortar when done, mix it with Butter
 well melted put the Juice of one Lemon
 2 Teaspoonfulls of soy, with 1 Tea spoonful
 of Anchoovy pickle them cut the Body of the
 Lobster in to small square Pieces put
 it in to your other sauce & let it simmer
 up all together.

Mrs. Wones Receipt to Make a Soup

Take a hind Leg of Beef, and a large Knuckle of Beef, put to it four Gallons of Water, When it simmers & has been cleaved skinned Put in the following Roots, 20 Leeks 1 Carrots 10 Onions 3 Parsnips & 5 Turnips Let all these stew for 10 hours, Skim & it well all the time, but never stir it, Then strain it of in to a earthen pan, Then to the meat and Roots that are left in the Caldron, put more Water & let it stew all night and in the Morning strain that of in to an earthen pan by itself.

When you melt the jelly for use, take as much of the Small as you think proper, and put in to it 5 or 6 Whole Onions, Sallery, endive, Chervil, Carrots, Lettices, & the Tops of beet Cut very small, Boil all these till they are tender, then add as much of your strong Jelly as will make it the strength you like & Boil a thin Crust of Bread in the Soup.

White Onion Soup

Take ten of the best onions cut them in Quarters
first, then slice them very thin, stew them in half
apound of Butter, laying them in a sieve to drain,
Boil up two quarts of good Broth & put the onions
in, & Lett them boil together a Little while,
Take the yolks of ten Eggs, boil them with a Little
salt, Then strain them in to half a pint of Cream.
Boil the soup put in the Cream, & stir it together
a great while then put in Fryed bread

To Make Poverade

Take a pint of good gravey, half a gill of
Elder Vinegar six shalots a Little pepper &
salt boil all these together a few Minutes &
strain it off. This is a proper sauce for
Turkey or any other sort of white Fowls,

Wm. Gore 86

A Clear Soup.

Knuckle of Veal or about 5^{lb} Larded wth a p^o of Lean
Ham set on with a b^t & 2^l of water, on a stove.
When the skin rises take it off & when it begins
to Boil take it off the Fire, set by the side of the
stove & skim it extremely well put in two parsnips,
& Large onions, 2 Carrots 2 Turnips, & 2 or 3 Roots
of Celliery 2 blades of mace, 12 pepper Corns & a little
Salt let it boile very gently for 3 hours & 1/2
Clear it thro a fine sieve or Soup Tommyer to a Clean
sauce pan with the Crust of a french Roll,
being first boild very tender, What steved
herbes you please as Cabbage Celery, Turnips,
Carrots Rice or Vermicelle This soup made
with Beef is very good.

To Pickle Salmon

Cut the salmon in square peices to be taken all
 the blood out wipe it very well with a Dry
 Cloth rub it moderately with salt peter & Common
 salt Let it Lye 2 days then tie it up tight
 with clean matting boil it in spring water
 with a few blades of Mace Cloves & pepper corns
 & Bay leaves When the salmon is enough
 take it up & add some Vinigar to the pickle
 Let it boil a little, When youd put in the
 the salmon to keep, if the pickle changes take
 out the salmon boil the pickle a gain adding
 a little more Vinegar & spices & put the salmon
 in When it is Cold it will by this Method
 keep a Long time, it is better to bake
 the salmon in stead of Boiling —

To Make a Soup

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Take half a score onions peel them & cut them in small peices in to a stew pan fry them brown with butter & a little pepper & salt. When they are enough pour such a Quantity of Water on them as you think proper to have soup let there boil together & thicken it with as many yolks of Eggs as you see necessary keeping it stirring to prevent the Eggs from curdling a little cream does it good.

To Make Rasin Wine.

To 50 Quarts of Water put 100 pounds of the best Rasins let them stand three weeks till the seeds be com a little soft then squeeze them well in a press let it stand on the Cask till it is Clear & then Bottle it off.

~~Excellent~~ Fish Sauce

Red Wine one quart, Anchovies, 2 Dozen
 Vinegar half a pint, Make a small quantity
 onions two, Cloves eight Shy me clean
 picked, a small handfull Horse radish as much
 as you can take in your fingers, Parsley
 some quantity Nutmegs slice two Bay
 Leaves six - simmer over a Gentle fire till
 the Anchovies are dissolved, Strain & when
 cold, Bottle for use & B Melt your butter
 very thick & put three spoonfulls of the
 above to half a pound of Butter.

White Sauce

90

Make a gravy first then mix some butter & flower together, put in the butter & flower when mix in to the gravy, make them hot, then take as much Cream as you think sufficient, mix part of it with the yolk of an Egg or Eggs to thicken it, the rest of the Cream put to the gravy with the butter & flower in it, it may have a gentle boil after which put in the Cream with the Egg in it, which may be made hot, but if it boils, tho. but for one moment, it will curdle when your egg is in, a little Mace is required & if liked, any other spice will not hurt it.

W^m J. Mellish.

8. 9th

Tooth powder

Red Bark 1 ounce, Gum Myrrh $\frac{1}{2}$ ounce Alum $\frac{1}{4}$ ounce
Creme of Tartar $\frac{1}{4}$ ounce pulverized Oyster
shells $\frac{1}{4}$ ounce made in to a fine Tooth powder
After using it wash the mouth with Aqueduct
and Water

Elder Vinegar

W^m Barlow,

Take half a peck of the speers of Elder flower, picked
very clean, put to them one gallon of strong
Aleger, set it in the sun in a stone jug for
a fortnight then filter it thro a dimity bag
& when you bottle it put it in small bottles
to preserve the flavour, be very careful not to
drop any stalks in to the Vinegar

To Make Couselope Wine

To every gallon of Water put two pounds & a half of Lump sugar, & half a peck of fresh Couselope peeps, well bruised, Boil the sugar & Water about an hour, let it stand till it is new Milk warm, put in two or three spoonfulls of new yeast, to every four Gallons. ~~Let~~ it work all night, then put your peeps (well bruised) in to the tub, let it work three or four days in the tub, then put it in to a Barrell, & let it stand a month, before you Bottle it. To every four Gallons of Liquor, ^{put in} (cut in slices) two large Lemons, & pour your Boiling sugar & Water upon them, whilst the Liquor is in the tub, stir it 3 or 4 times a day with a Iron stick.

To Make Syrup of Riegs. ^{92.}

Take as many Raspberries as you please pick them well without washing, put them in to an Earthen pot, pour as much good Vinegar as will Cover them than Cover the jar very Close with a Bladder so that no air can get in put it in to a Celler for nine or ten days. When squeeze it through a sieve squeeze it well to get out the Juice, to each pint of Juice, a pound and a half of Loaf sugar, Boil it upon a slow fire, till it becomes thick, skimming it well, Let it Cool & bottle it for Use. The use of it is to mix water, to quench thirst, and is particularly good in feversish complaints and may be drunk without danger and extremely pleasant at all times —

A Copy -

Take of the Sedative Solution of Opium
(Battley's) 2 fluid ounces -

ten to twenty drops to be taken in a wineglass-
ful of Camphor Julep when the pain is urgent.

Take of the Confection of Senna 1 pound -
a teaspoonful to be taken as occasion
may require -

Andrew Warde Esq^r

Aug^t 26. 1830 -

The Powders for the Revd C. Cator -

Take of Powdered Gum Myrror & Subcarbonate
of Potash of each ten grains - mix & make
a powder to be taken twice a day in a
wineglassful of pure water -

To M

Take as m
Well with
pot, grow
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so that no
nine or the
squares v
of juice,
Put upon
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N B The
Thirst, an
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92
of Wine

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ed with a Bladder
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through a sieve
ice, to each pint
loaf sugar, Bo
comes thick, ad
a bottle it for
to quench
d in feversh
without danger
at times

The Collyrium -

Take of Supracetate of Lead 1 scruple
Distilled Vinegar 1 fluid ounce
Rose Water 1 do do
Distilled Water 6 do do

Mix & make a collyrium to be applied
often during the day -

The Ointment -

copied

C. fol 13.

Take of the Cerate of Supracetate of Lead
Ointment of Nitrate of Mercury
Spermaceiti Cerate of each 1 Drachm

Mix to make an ointment to be applied
every night -

The eyes are especially directed to be fomented
with a repetition of flannels wrung out of the
hot water, as hot as it can be borne for at
least ten minutes night & morning until
there is a considerable improvement in them
& gradually left off - C. Cator -

Mr. John Thompson
for John Thompson

Strawberry Wine

Gather the best scarlet strawberries when full
ripe & to every Quart of fruit put a Lt. of water
first bruising them very well let them stand to
infuse twenty four hours, then put them in bare
Bags to Drain, & to every Gallon of Liquor put 3
lb of Lump sugar & when it is dissolved, put
a little new yeast to it & let it work a day in the
tub & then Run it & put Yeast in, 3 Quarters of
an ounce for 6 Gallons & as it works out of the
Borrell fill it up & when it has done working
bung it up Close & let stand two months, then
if fine bottle it but if not Rack it of, put a
little more sugar in, & let stand 3 weeks or
a month longer

Gooseberry Wine

Take 5 Quarts Gooseberries to 4th of Water
 stamp the Berries throw them in to water
 as you stamp them, let them stand two Days.
 then run the Liquor thro a Strainer, & to every
 Gallon of Liquor put in 3^{lb} of Lump sug^r. When
 the sug^r is all dissolved put it in to the Barrel,
 then dissolve 1/2 an oz of Isinglass in some of the
 Wine to every 5 Gall^{ons}. When it has done working
 put ^{it} in to the Barrell & put in a pint of Brandy
 Let the berries be cleon pickt at their full
 growth, but not over ripe & when it is
 fine Bottle it.

A receipt for Red Beef. most excellent King Dinner

Take a Picquet of Beef wt^h 36 lb - 3 Oz of Salt
 put in mixt with 1/2 lb of brown Sugar which
 cut well into the Beef. then take 1 lb of
 Salt which rub in also. well then put the Beef
 into a setting Tent & let it lie 3 Days work is well
 with the Pickle & then it may dry for a fortnight
 then take your Beef & then it can be served with
 a good side dish with. Any sized piece of Beef can be used only keep the

Cowslip Wine

M^{rs} Bawley 98

To every Gallon of Water put two ^{lb} $\frac{1}{2}$ of Lump
sugar, boil it on hour, & put ^{to each} ¹ Gallon of ^{the} ^{Long} ^{Demons}
shice & when new milk worm, put ⁱⁿ ² spanfuls
of new yeast, and half peck of Cowslips to
every Gallon and the day after ~~to~~ put it
in to your Cask. and lett it stand a
Month or five Weeks —

& Preserve Strawberries Elix Vision

Brush 3 lb of sugar into Juice. the size of
an Egg just slip them into Water & put them
into a pan, when it is boiled long enough
to dry 4 quarts of Strawberries well bruised
put them into the sugar let them boil
till they jelly them put in two large Spoon-
fulls of Brandy & boil it one Minute
then put them into Pot. & when Cold cover
them with Paper & put in Brandy.

Gooseberry Wine

Take 30 Quarts of ripe Gooseberries bruise them in a Mortar with a Wood pestle Boil 16 Quarts of soft spring water & let it stand till cold then pour it upon your Berries & stir them well together & let them stand for two days then Strain them through a hair sieve & run the Juice through a fine Bag then take Thirteen pounds of Lump sugar put it in a Pan with one Gallon of Water

An excellent Farinole *M^{rs} Lane*

5 Eggs, half a pint of Cream, or little
chopped Mace, Parsley, & onion - a little
cold Butter abt. as big as a walnut, broken
into little bits & put in different parts - &
beat up a little, & put into the frying pan
with a little boiling butter - it takes abt.
20 Minutes. Being there must be a little
Pepper & Salt.

Short Excellent

To make Buns

To 100

100

Take three pound of Flour, four
ounces of Butter, a quart of Milk,
two Eggs, sugar to your taste, & a few
Currants. or Currany seeds - Bake them
in a slow oven.

~~Take three pound of Flour, four
ounces of Butter, a quart of Milk,
two Eggs, sugar to your taste, & a few
Currants. or Currany seeds - Bake them
in a slow oven.~~

Mr. Benfield
Receipt for a sweet Jell

Get the Lillies, Pines, Myrrinette & Thyme.

Takeing particular care they are perfectly dry
when you get them thence - put them in a
Jar in three Layers adding Bay salt between
each Layer and occasionally a little Spice the
more when you put in fresh flowers to
mix with what is beneath - The flowers are
not to be dried but put into the Jar as fast
they'd from the Tree - 103 of cinnamon
- of Cloves 7- of Spice & shillings worth
of Musk will be suff^l for a large Jar -

Gingerbread

Take half a pound of Treacle & 5 ounces of
 Butter & 5 ounces of moist Sugar set it in
 a moderate oven until the Butter is dissolved
 then beat in half a pound of Flour and
 two spoons full of Brandy — spread it
 very thin upon a clean Tin and bake it
 in a moderate oven — Cut it in pieces and
 whilst warm roll them round a clean
 rolling Pin —

Eye Water

Take ½ Boile Aluminat the best sort finely
 powdered true ʒ of white Cyperus or Vitru
 powdered half an ʒ of Linseed best with 8
 bitter Almonds Hatched — put the above in
 our Esthen before ʒ of Rose in three 2 quarts
 of boiling Spring water, stir it with a
 stick till lukewarm — put it in a bottle shake
 it twice a day for a month when it will be fit
 for use. Let it stand in the sun & strain it off

a pint at a time the longer it is kept the better
It is ready food for the Eyes & for any wound if the
skin is broken. —

I. Make Bannock Rolls Most Excellent. —

Take two pounds of the best Flour with
dried about one ounce of salt, three ^{Ounces} of
butter melted in warm milk, let it be
warm as for bread with five spoonfuls of
well watered yeast mix it up rather lighter
than for bread, let it stand half an hour
to rise, make them very small & bake
them in a quick oven, twenty minutes
will bake them, if they do not rise set
them by the fire for ten minutes after
they are made up before you put them
into the oven. Ready Now Sir

Done

Current JellyLord Blyden has sent down some

Take in equal quantity of red & white
 Currants, strip them from the stalks; they
 must then be put into a slow fire till they
 have yielded as much juice as is wanted.
 To every pint of juice allow 1 pound of double
 refined sugar, the sugar must be powdered
 & sifted very fine & put upon a dish & set in the
 sun till it is made as hot as possible without melt-
 ing, when it is ready to put the juice one minute
 over the fire, pour it into a jar & stir the sugar
 well in till it begins to stiffen, you may then put it
 into the Pots for keeping.

Dutch Duck SauceM^{rs} Worthy Warrick

Take 18 Spoonfulls of White Wine 9 Spoonfulls of
 Vinegar 3 Spoonfulls of Walnut Oil & some
 more a few Cloves & Nutmeg 3 large Onions & 6
 Anchovies let them simmer over a very
 slow fire for $\frac{1}{2}$ an hour then strain it
 thro a hair sieve & bottle it for use.

W. W. W. I hope Perse until Christmas 106
~~Ambercup~~

To the very young Menrow I am shall them
then have ready some boiled hard water
made freshly. Put in 3/4 of Perse
let them boil one minute then put
them on a hair sieve & drain them
spread them on a cloth & dry them very
well & let them lay until cold then put
them into dry tight bottles & tie them down
very tight with bladder & set them in a
cold place. — B. B. — Before you use in
put them into hot water & change
it several times & take out the same.

To make Tomato-Sauce

W. W. W.

To the Tomatoes & bruise them in a
marble mortar then add to them some
Chili Vinegar & White Wine Vinegar in
equal quantities, shred into each quart a quarter
of an lb. of garlic or twice of shallots & two
pennants of Longum Pepper a little salt
& more. Then give it a boil altogether
& let it stand till cold then put it in
a hair sieve & bottle it for use. —

J. Parker George Wain
P. W. Townsend

To 12 Gallons of Water put 36 pounds
of fine loaf Sugar, & 26 lb of the best of
Ginger sliced, beat the Water, Sugar & Ginger
together with the white of 8 Eggs (one hour
taking off the scum as it rises. Then
pour the boiling liquor on the rind of
36 Lemons, & when the liquor is made hot
put in the Juice of the 36 Lemons with
the Juice (only) of 6 more Lemons & 2
spoonfulls of quite new Yeast with the
Liquor with it. — Boil one lb of Lin. Sp.
in a little of the Wine till it is dissolved & put
it into 3^d Cork when you bring it up & not
before — It must stand in 3^d tub 3 or 4 Days
then put it into the barrel, when it has
done working bring it up close & let it remain
in 3^d barrel 6 or 7 Weeks then bottle it. —

N. B. You cannot tie the finger in a
linen bag & let it be steeped a night & a day
in one quart of gale water. & then slice
it.

To make Cowslip Wine
(M^{rs} Townsend)

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To make 3 Gallons of Wine put 3 lb^s of fine
brown Sugar, 1 1/2 or 2 pounds of Cowslips when
picked from 3^d stalks - boil the water &
Sugar for one hour, & then add 3 Gallons you must
put 2 whites of Eggs well beat - & put in
the skin of 2 Lemons forced out their
juice - boil the lemon skin in 9th Sugar & water
till it will rub clean - & add just the
Cowslips in a little gentle steam heat
put the Juice of 5th Lemons that you
have forced, together with the Juice of one
more, in a basin with some Sugar then
put it together into a tub & let it work
2 or 3 Days. Then put it into 3^d barrel
with a little Sainfoin & some Gallons -
strain the liquor from the Cowslips
in you put it into 3^d barrel, To make
3 Gallons of Water you must have 5th
Juice of 4 large Lemons -
It will be fit to bottle in six Weeks -

109. To make Walnut Leeches 1 Gill to 24
Innumerable

Take your Walnuts when fit for Pickling
bruse & press out the juice, & mix with
juice put 1/2 a pound of Anchovies, boil
it till they are dissolved strain it off & boil
it again with a third part of our sauce
of Mace of Cloves & Pepper, a few Shells
A Gill of Vinegar, you must boil & scum
the water be tender, strain it off again
let it stand to settle then bottle off the
clear.

A second sort

To the ingredients put three Gallons
of strong Beer, a Gill of Vinegar, &
few Anchovies, boil them & strain
them on a sieve, & bottle it for use.

This Receipt is a very excellent one
Mr. Medley.

To make Gooseberry wine Mr. Davis

Take one Bush of Gooseberries picked & well
washed, put one Gallon of soft water

Let them stand sixteen hours, then pour
the liquor carefully off, & add to each gallon
of it 3 lb. of sugar & a spoonful of
yeast. Stir three times a day for three
days; strain it well & turn it having first
brought a few bottles in the lock.

2d) Brandy & Single in the proportion
of a quart of the former & the same
of the latter to every ten gallons of
Liquor. —

B. H. My Winekeeper found $\frac{1}{2}$ a lb.
of good yeast sufficient for twenty four
gallons of wine. —
George Burn

Take 2 lb of Single in a pint of boiling
Water, strain it, add the juice of 6. White
Grapes, & 2 Lemons, the rinds of 2 Oranges,
& one Lemon, sweeten it to $\frac{3}{4}$ the, which it will
look like Spongy, & turn put it into Must. —

Stomach Cure.

One Pint of beer the rind of two
 lemons grated fine, the juice of two
 lemons a glass of Madeira wine &
 sugar to your taste Whisk all together
 till the beer is quite stiff then
 lay a square piece of Muslin in a
 small sieve, dip it in cold water pour
 the ingredients into it & let it stand till
 the day following. — N.B. It cannot
 be turned carefully out of the sieve into
 a glass dish but must be with
 a Spoon. M.^{rs} Burfield

Boil five moderately sized Potatoes & force them thro a sieve. Get half a pound of M^{rs} (which ought to last 3 or 4 Months) mixing a very small quantity with the Potatoes. A Spoon full of this mixture will do equally well to cure bad or the common Cough.

Witch Pitch M^{rs} Puff

Take the Pork & fore ribs of Mutton cut very fat. put it on with eight quarts of Water. It must be nearly scraped & cleaned & cut into small pieces 3 Dozen small bones (say 2 dozen will do) & either fewer Turnips in proportion cut small. & a Peck of young Pars or half a peck of old which are either preferable - add Salt & no other seasoning whatever - let all stew together very slowly by the fire for five hours at least & then strain the liquor to skin off all fat that floats on the top before it is drunk up. It spoils & keeps of long time. To add Water afterwards - a few Peas may be put out to it on them before the Witch Pitch is used.

113 as they are sometimes too much briled down
for any ones taste.

To Pickle Beef Horns Tongues &
after the manner of Admiral Pocock.

Take 16 ^{quarts} of pure Water to which add one p. &
a 1/2 of best red Sugar two measures of Soft Potash &
Six p. of Bay Salt - put the whole into a pot or
Kettle & let it boil being careful to take off all
the scum as it rises - when no more scum
comes up take off the Liqueur from the fire
& let it stand till quite cold - when your Meat
is packed into a close well made Cask with a
close top, pour the Liqueur over it till perfectly cov-
ered & in which way it must be kept - Beef
preserved in this Manner has been taken out of
the Pickle after laying ten Weeks & has been found
as good as only salted ten days & as tender as a Chicken.
If you intend to preserve Meat for any considerable time
it will be found necessary to boil the Pickle over again once
in two Months removing off all that rises & throwing in during
the boiling 2 lb of Sugar 1/2 a p. of common Salt - This the
same Pickle will hold good for Twelve Months - It must be
remembered this Pickle makes Meat red like Mutton.

onions & turnips well for Hung Beef Tongues & so on
If you wish the Meat Salted use 3 or 4th of Salt in place
of 6 or mentioned in the first part of this Receipt. If
the Meat is first salted before it is put into the Pickle
it will keep in the Wettest Weather.

M^{rs} Rep

Take of Log Wood Brazil wood & Turbith each $\frac{1}{4}$ of a
pound put them into separate pans with 3 pints of
water & a little Salt of Tartar - Strain them thro' a
cloth and mix the colour to the shade you like -
The pattern must be putted upon the table with
the white of an Egg, examine it carefully after each
coat of the Liquid is put on with a soft Brush
that all the corners of it may be firmly fixed -
Be sure that a sufficient time has elapsed
between each coat that the Table may be perfectly
dry. — M^{rs} Palmer Barbours.

Thin Bark Decoction particularly efficacious
in Scorbatic Complaints.
To three ounces of the middle rind of Thin Bark
three Pints of Water - boil it till it is reduced to
a Quart - A tea cup full of this decoction
should be taken three times a day. —
M^{rs} Andrews

Roast Venison or fat Sowl

Mix some White of Eggs with a little
Water & ~~Roast~~ the Sowl or Venison with
it for once or twice at the fire & it
will keep the fat from chaffing away.

Fish Souce

Take a pint of small Beer or Water
simmer ⁱⁿ it until dissolved & Anchovies or
little Lemon juell & Shallots strain &
thicken with good Flour & butter then
add Quins Souce Anchovy Liquor &
Lemon Pickle to your taste or this
thin (the souce) the Yolke of an
Egg to the thicken & add to the good
be being just in the last thing & not
let it boil & serve.

To make a Biscuit like Mrs Dixon

Take one lb. of Sugar beat fine & 12 Eggs have
out 6 White beat the Eggs & Sugar with a whisk
for an hour in a glass Pot have 3 quarters of a
lb. of flower sieved before the fire a little more
a little Rose Water or Brandy & a few Arrow
Roots. You must put the Flour in by degrees
when you are going to put the Cream into the bowl.

Thumb like Miss Dixon.

Eggs 12 of flower well mixed & 12 lb. 116
Current well washed & picked one lb. of double
refined sugar but I sifted one ounce of twice
shred fine from lb. of fresh butter thirty Eggs
beat out half the whites beat them very well
with a quart of strong Ale Yeast & a quart of a
hint of white wine & a qth of thick cream or
worn or milk from the cow, put your butter
well into the flour & mix all the liquid things
together but your Yeast well before your beat
it in then beat the like very well with your
hands & put in the currents but & a pound of
Citron & lemon will make it, it should be a
quicker oven. See it if you please. W. B.
This makes a very large cake 2 lb. of flower
& the other ingredients in proportion makes
a good sized cake. Miss Dixon

I. make Ginger bread Miss Dixon

Take 8 Eggs beat them well 2 pound of
made half a lb. of sugar, Cinnamon & beat
Ginger fresh 1/2 on twice a little Clove
Pepper 2 ounce of Comfrey seeds 2 lb. of flower
blended & beat small half a pint of red wine
a fork of Pernod. Your flour must be
sifted & rubbed in 1/2 a lb. of butter mix all
together & let it stand to rise then bake it.

George Tindley

The Gotten of Sixteen Eggs beat very well
with 2 pound of flower & 2 pound of

A Receipt to make Sugar Vinegar

To make Gallons of Water take a pound and
a quarter of fine powder Sugar then divide the
Water & boil the Sugar in one half of it for a
quarter of an hour skimming it all the time
then take it off the fire & mix it with the
skimming Water, as soon as it is become
thick before put it into one Iron Hooped Vessel that
will just contain it together with a large Spoon-
full of new Bees to every Gallon, & add one pound
of Raisons to every five Gallons letting it stand
within the warmth of a constant fire till
some time bottle it off. - N.B. The Bung Hole
ought to be wide enough to admit one hand and
be otherwise covered then with a paper (pricked
full of holes with a pin) pasted over it. When the
Vessel is once become covered with Vinegar it ought
not to be worked but the dregs &c. to be taken out
only with the hand & the Vinegar will afterwards
be some down. Mrs. Dixon

To make Strengthen

Take the seed of ten Berries, 4 pound weight of
Saffron 2 lb. Clove of Garlic 2 lb. of Gentian Root put
them in a bag & pour on 3 quarts of good Bees
letting them stand 3 days.

Brush 3^d of Sugar into pieces the size of an
egg put also them into water & put them into
a pan, when it is boiled long & might have run
& 4 quarts of Strawberries well bruised put them
into the Sugar let them boil till they are
then put in two large spoonfuls of Barr
& boil it one Minute then put them into
jars & when cold cover them with paper
& put in Barr.

Stewed Beef Steaks

But your Steaks are well, then fry them
in a frying pan till they are well enough
& of a nice brown - then put them into
a stew pan with a little good gravy or butter
or little onion (if opposed) & pepper & a little
salt, let them stew slowly on the stove over
the fire for 2 hours, then add a spoonful
of Walnut ketchup (or any other strong sauce
you prefer) & if the gravy is not thick enough
a little flour may be dredged in but not much
or so as to make the sauce appear white,
or it sh^d be a nice brown, serve it up to
the boy hot & garnish with some anch-
ovy. B - The Steaks are no more warmed
over again on the day.

119. Short Paste for Tarts

A pound of flour into which rub
very fine, six or 7 $\frac{1}{2}$ of Butter, a
little salt, & abt. 2 $\frac{1}{2}$ of loaf sugar
beated fine, mix it up with water
into a stiff paste - M. B. Wet the Eye
over with water with a feather &
ridge some powdered sugar over it before
you put it into the pan. It takes up
looking than puff paste; The Paste is
equally good without sugar put in it. —

To preserve Currants for Tarts

6 $\frac{1}{2}$ of Currants picked carefully from the
stalks or not to bruise them - 3 $\frac{1}{2}$ of good
Tender sugar put to them, set them on a slow
fire or stove till they are well dried, then take
them off & put them in a close bowl or
jennet till the next day, then set them on
the fire again, till they are well dried for half an
hour, let it cool again as before till the next
day, then put them into bottles with a little
Sweet scented oil on the top, & cork them close,
M. B. They must be kept over the cork & kept
in a dry cool place. —

Method of cleaning silks without Water 120.
Good without damage to the texture or
colour. —

Grate your Potatoes to a fine pulp in
clean water & pass the liquor through the
linen sieve. Put another Vessel of Water
at the mixture & stir until the fine
particles of the Potatoes are precipitated. Then
pour the Mucilaginous liquor from the bottom
& pour the liquor from the top
to be cleaned should then be laid upon a linen
cloth on a table & having provided a clean
sponge dip it into the Potatoe liquor, &
apply it to the article to be cleaned till the
dirt is perfectly separated, then wash it in
clean water several times — two middle sized
Potatoes will be sufficient for a pair of
Waist — the white fustia will answer
the purpose of Tapioca & make an elegant
& nourishing food with soup or milk,
or serve to make starch & Hair Powder,
the same pulp which does not pass the
sieve is of great use in cleaning Corned
Luttrell, Spent Linen or any other coarse
Linen. The Mucilaginous liquor will clean
all sorts of silks, laces, or broken goods with-
out hurting or spoiling the colour; it is also
used in cleaning silk printing or furniture
that is faded, silk printed ornaments may
be cleaned by wetting a sponge in the liquor
then dipping it in a little fine clean sand
& afterwards rubbing the ornament with it.

Lemon Brandy.

To a quart and a half of Brandy (put into an earthen Vessel that has a Cover) add a Pound of Loaf Sugar, the Rind of four Lemons, and the Juice of Six. Then add a quart of boiling Old Milk. Let it stand eight days, stirring it every day, then run it through a bag, and bottle it.

Ginger Beer

To 10 Gallons of Water 8 pounds of Loaf Sugar, & 4 Ounces of Ginger sliced, boil it one hour, & take off the Scum as it rises, then pour it into a Tub, and let it stand till cold, put it into a Barrel and add the Rind and Juice of 10 Lemons - keep a Yeast full of Yeast must be laid out the Day, & dose it up tight in a fortnight it will be ready to bottle. If the Lemons are not good the number must be increased.

Sarsaparilla Water

Put ten Ounces of Rinsed of Tartar into a large Jar, with the Juice & pulp of ten Lemons

from one then pour quart of boiling water ¹²²
when it is nearly cold work it with yeast on a tart,
then it this a George size, smother it to your taste
& bottle it. It will be ready for use in a week,
brought to be put in three bottles.

Sponge Biscuits

Nine Eggs - take one off out & weigh the remain-
der exactly then take the weight of four eggs in
flour then break the yolks & whites of the Eggs in
separate bowls one table spoonful of sugar to
every yolk of Egg one lemon quartered & two two
spoonfuls of lemon juice to the yolks of the Eggs.
The whites must be beat to a strong froth & the
yolks well beat add the whole together & the flour
the last, very lightly beat up.

Observe to have the Oven ready so that the cake
does not stand a moment after the flour is
put in; the flour must be scattered gently
with one hand while it is stirred about with the
other, it must not stand within after the yolks
& whites of the Egg are put together.

Lemon Fruit Wine

Take of Black Red & White Lemons ripe Cherries.

123 (Black Nuts are the best, and containing
each an equal quantity or nearly so. of the
Black Currents be the most abundant & so
much the better.

To four pounds of the mixed fruit add
brandy just one Gallon of the soft water.
Steep them three days & three nights, in pen-
tyl. frequently stirring up the mass. Then
strain this or mix near the termination
pulp pressed perfectly dry. Put both liquids
together, & to each Gallon of the whole put
three pounds of good, rich molasses & sugar of
a bright yellowish appearance. Let the
whole stand again three days and nights
frequently stirring up as before, after skimming
off the top. Then turn it into Cask. & let it
remain full & plunging at the bung hole about
two weeks - Lastly to every nine Gallons, put one
quart of good Brandy & bury down - If it does
not come to a fine or steeping of being left, may
be introduced & stirred into the liquid, in the
proportion of about half an ounce to nine
Gallons. B. B. - Goodberry. especially the

largest, rich flavored, may be used in the 124
mixture to great advantage, but it is the best
way to prepare them separately by more
powerfully bruising or pounding, so as to form
the proper consistence in pulp; & by putting
six quarts of fruit to one gallon of water
pressing on the water but twice - The smaller
quantity at Night & the larger the next Morning.
The first press will make excellent wine
unmixed but this fluid added to the mixture
will sometimes improve the composition.

This wine improves by keeping.

M^{rs} Parker Pudding.

One Egg beat up with a little salt, a tea cup
ful of cream, a tea cupful of blue milk, a tea cup
ful of bile butter, & as much flour as will make it
a good thick Stuffer than a Boston Pudding. Boil
it in a mould or Bason an hour or half.

Quinton's Puffs

1 lb of cream sugar $\frac{1}{2}$ lb of Butter, 2 Table Spoonfuls
of Leavels & the same of water, it will take from
20 Minutes to half an hour boiling according
to the heat of the fire.

Beef Tea

Boil two quarts of Water with one tble Spoonful of Salt in it for ten Minutes - 4 lb of lean Beef cut it in thin slices put it in with a piece of lean Ham about the size of half a crown - let it simmer for half an hour strain it off from the meat into a jar upon 1/2 an Oz of Black Pepper - take a cup of this 2 or 3 times a day frequently. It is particularly strengthening for weak Stomachs.

Strengthening Jelly

1 Bottle of good Wine White or Port 2 OZ of Sugar Candy 1 Penny worth of Gum Arabic & Nutmeg grated fine. Simmer these ingredients till all are dissolved strain it and let it stand in a dry cool place and cut a small piece the size of a nutmeg 2 or 3 times in the day. This will not interfere with any Medicine.

Ginger Bread Mr. Wilkison

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Put $\frac{1}{2}$ or $\frac{3}{4}$ lb. of Butter into 2 Pound of Flour,
one lb. of Lard Sugar, $\frac{1}{2}$ an Ounce of
Ginger, mix all up with a lb. of 2 drachms of
Treacle and a little Brandy. This Gingerbread
does not to be kept in a box or tin or it will
soon become soft.

Remedies for the Tooth Ache

The Opium Potatoes.

Take of soft Opium one Drachm
White Plaster half a Drachm Cayenne
Pepper ten Grains mix them together
& spread them upon leather to be applied
to the Temple or behind the Ear.

A Pill composed of equal parts of
Opium & Camphire may be put into the
Tooth & in case the Gums are swollen
or inflamed a Leech may be applied
to it.

Directions for using the Imperishable Paint.

1. one Pound of the Powder & one Pint
of the prepared Oil, (having first to shake
the bottle;) Stir it well with the Brush
& it is fit to use. All work should receive
two Coats, & these will last for many Years.
If the work is intended to be bright Blue
or subdued Green, the first Coat must be
red Colour. Bricks Tiles & Plaster should be
well soaked with Lime Water before the
Paint is applied, but which should be laid
on while it is Wet. —

To make Lime Water

Throw a Pound of Slacked Lime into a Ton
or Tub containing 20 or 30 Gallons of Water,
Stir it well, & leave it to settle 2 or 3 hours,
Pour off the Clear which is the portion to
be used. N. B. Be particular to agitate the

Oil will work time before it out of the
the driers in it are apt to subside.

N. B. This useful composition, of various
Colours, prepared by the society of Arts is
adapted for all work exposed to the weather;
to be had at the Ornamental Paint Warehouse
24 Bezdley Street Strand of Tho: Bentley.

To destroy Scrophulous & in Herpes

Mix in one Earthen Vessel two Spoon-fuls
of Monjourn, Dore Spoonful of Salt-add
or much Water or will make it into a
Stiff paste make a hole in the middle,
I pour into it. Vitriolic Acid until it
emit a Vapor, let it burn gently &
continently in some part or all over the
Nose; & sometimes, but very gently
in the Patients Throat, if the Vapor
is too strong, it may burn the Lungs -
Some people say it does better without
the Water but if the yore will soon
be able to judge.

Lorencher Water

Spirits of Wine - one Pint
 Oil of Lavander - Half an ounce
 Musk ————— one Grain
 Ambergreece ————— thirty Drops

Add a little Spirit of Sassafras

Wm. Saltmarsh

Strengthening Jelly.

Take of Young Lys cut into small shreds
 one ounce & half white Sugar Candy two
 ounces. Pouring two Pints, put these in-
 gradients into a Jug & set it in boiling
 Water till the Young Lys is well dissolved
 which it will take nearly two hours.
 No. Any quantity of this Jelly may be
 given to a Person whose strength is
 much exhausted & may be diluted
 with Wine & Water as circumstances
 may require.

Mustard whey

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Boil 1 pint of Milk 1 pint of Water & ⁸1 1/2
lb of Mustard on the fire bruised till
the seed is separated, then strain off the
Whey this is fine here on Cloth ~

A tea cup full to be taken 4 or 5 times
a day, with Sugar if more agreeable ~
This is used with great success in Rheumatic
complaints promoting circulation & the
different secretions.

To make Fish Pudding either of fresh
or old Salmon or Cod &c.

Take a Pound & 1/2 of Cod scrape it from the
bone whilst cold & put it in a stew
pan with a quarter of a Pound of butter,
let it stew over a gentle fire till enough, then
pound it in a Marble Mortar very fine with the
Crumb of a French Roll soaked in boiled Milk.
Then put 3 or 4 fresh Mushrooms or little Salt
Pickled ones & 4 Eggs well beaten
Strain the butter out well before you put it in,
Take it before you in a quick Oven, Turn
it out of the Dish, Dress it up with Sauce poured over
it, send as good Anchovy Sauce with a little

1/2 lb brown sugar & butter, Half the quantity
more or good sized Pudding.

Glaze for Candies

Let the Strain that is intended for this use
be as clear as possible, & of a pale colour if the
Strain is not clear it should be cleared with Eggs &
run this or Jelly bag boil it over the fire until it hangs
to the Spoon when done put it into a Glaze Bottle the
Glaze Bottle is made similar to a Milk D. of the
best double blacked Tin when the Glaze is wanted for
use put the Bottle into a Tub Pan of Water by the
side of a Stone.

Browning for made dishes.

Beat small four ounces of treble refined sugar
put it in a clear Iron frying pan with one
ounce of butter, set it over a clear fire, mix it
very well together all the time when it begins
to be frothy, the sugar is dissolving hold it higher
over the fire, pour nearly a Pint of Red Wine,
when the Sugar & butter is of a deep brown,
pour in a little of the Wine keep stirring
it all the time, put in 1/2 an ounce of
Jamaica pepper six cloves from Chilliots
piled, 2 or 3 blades of Mace, three Spoon-
full of Mushroom Catchup a little Salt the

strained of a Lemon, boil them slowly for ten ¹⁵⁰
minutes pour it into a Bason when cold take off
the Lemon very clean & bottle it for use.

Bitter M^{rs} Wilkinson's Fleat

One Decadum of Gentian root

One D^o Squaria

One D^o Sassa Paril

Pour a Pint of boiling Water upon the above
ingredients, & when they have infused 24 hours,
a little Spoonful more to be taken at 11 o'clock
every day - Some Persons prefer cold Water put
upon the ingredients.

Booberry Jelly

Take two Pints of Red Booberies with
white Wine Vinegar, let them stand
20 or 24 hours then strain them,
and to every pint of Juice add one lb of lump
Sugar. Boil them five minutes, put
them in gooseberry Bottles when cold,
& cork them closely up - When this is
to be used take 1/2 an ounce of Juice -
- less diluted in a Cup of Water mix it
with as much of the Jelly as will fill

a moderately sized shape from it
into it and let it stand till the
following day. M.^{rs} Palmer.

Tomato Sauce.

Take the Tomatoes when quite ripe and
Bake them till they are as soft as a baked
Apple, then scrape them with a Silver Tea
Spoon. Take the pulp & rub it through a
Sieve, put as much Chili Vinegar as will
make it rather a thin liquid & salt to your
taste. Add an ounce of Garlic & 2 ounces of
Eschalots to each quart, Shaving the Garlic very
thin. Boil it together a quarter of an hour, then
skim it well & strain it through a Sieve, take
out the Garlic & Eschalots let it stand till quite
cold & put it into Bottles, & let it stand a few days in
you like it up.

Soupe Crème

A pint of hot Spring Water $3\frac{1}{4}$ lb of beef Suet
add the juice & rind of 4 Lemons peeled out thin,
let it stand all night then strain it through a Sieve
beat up the whites of 6 Eggs & stir them into the
above ingredients, simmer it over the fire then
put it into the Glass you mean to send on the
Table as it will not answer to put it in when cold.

^W For a turn or two.

Produce a pint of Potatoes juice half an ounce of
liged & beat & add 6 Drops of Spirits of Wine
the Potatoes to be grated & strained.

For a burn or Scald

6 Drops of Extract of goulden to a cup of Cream.

For destroying the contagion of putridum

Take of powdered Nitre, & oil of Vitriol, each by weight two ounces. Having placed the Nitre in a Bunch, pour thereon the oil of Vitriol by degrees, & a vigorous extrication of the gas will soon take place; or the quantity may be regulated by pouring on or part only of the oil of Vitriol.

Camphor Julip

Take 10 Grains of Camphor, drop or few drops of Benzoin to make it dissolve. pound it in a Mortar with a few turnips of Sugar then add half a pound of Water to it & bottle it.

Pills M^{rs} St. Woods

The best Surestone Alas - one ounce half an ounce of Mastic - a sufficient quantity of Spanish Siquine dissolved to make it into a Mass. divided into three grains in a Pill - The above will make 250 Pills - Great care must be taken to prepare the Alas with Syrup of Wormwood - Two or three of these Pills to be taken at Night.

Medicine for a Cough M^{rs} Gimber

30 drops of Opium 90 ℞ Tincture of Tolu. 2 drops
of Symp. of Squills to be mixed in a two ounce phial
of Water. Two tea Spoon-fulls to be taken in a Wine
glass of Water going to Bed - if the Cough is very bad one tea
Spoon full to be taken in the middle of the day. —

Jamminge, or Spanish Humour M^{rs} Atterburie

Take an Ounce of Isinglass dissolved in a Pint of Water,
strain & add to it half a Gill of white Wine, the yolks
of four Eggs, the juice of two Lemons & the rind of one,
& sugar to your taste - Give it just a boil, stirring it
one way, take out the Lemon Peel - & when cool put
it in a mould - great care must be taken in the
boiling to keep the Eggs from cracking. —

Restorative Jelly M^{rs} Gossip

Take three quarters of a pound of Hartshorn
shavings Isinglass & candied Orange of each an
Oz and a half, boil them in five quarts of
water to a strong Jelly then add the juice
of one Seville Orange and a quarter of a
pound of Sugar Candy, with half a pint
of the best Lisbon or Sherry, take half a Gill
warm three times a day.

Red Tea

Put two Drums of Red rose leaves into a Jug
& pour a Pint of boiling Water upon them.
let them infuse by the fire and then strain
them & add about six Lumps of fine white
Sugar & as much Acid Elixir of Vitriol as
will make the Tea a pleasant Acid.
when it is Bottled it & take three or four
Large Spoonfulls three or four times a
day, with the addition of one or two teaspoonfuls of
Gypsum Salts, as required for an aperient.

Receipt for Paste which will keep
a long time Mrs. Cator

Take 2oz of Starch 2oz of white Sugar
Candy 2oz of Gum arabic put each into
a separate Basin, with half a pint of
Soft Water, let them stand till perfectly
dissolved then mix altogether in a pan entirely
free from grease Boil it gently till it parts

from the sides of the pan then strain it
with a wooden spoon, till quite cold
it may be poured into a jar & a little
spirit of wine will prevent its growing
mouldy

The proportions of ^{just} Brim to be taken
in a Syphilis Cure.

A Table Spoonful of Brim to a Cup full of
small Beer, to be taken as soon as it begins
to work - it may be taken three times a day

Bilious Pills

15 Grains of Ipecacuanha half a dram
of Rhubarb one dram of Gumbe. Root Powder
To be made into 30 Pills with any kind of
simple Syrup - Take two at Bedtime one or
two before Breakfast.

The Preservation of Flowers by means of
Warm Water.
Dip the flowers in the Warm Water to about

the 3^d part of the Stalk. While the Water is boiling
the flowers will resume their greenness

New method of making Butter

Put the Cream intended for Butter into
a strong linen Cloth tie it up with a
String, dig a hole in the earth fifteen inches
deep, & let the Bottom of it be sufficiently
capacious to allow the cream ⁱⁿ the linen
Cloth to lie about four inches deep all over
it. Put another around that which contains
the cream, to keep the dirt from it.
When deposited in the Hole, cover it up
with earth (but not to tread it down) &
let it remain 24, or 26. hours, then take it
out & pour the cream, which will be very
thick, into a Bowl or other vessel & stir it
well from five to ten minutes when the

Butter will be completely formed & may be
taken out & washed as usual.

To make Blacking. —

4 Dunces of Long Black & Table Spoonful of Sweet Oil
4 Dunces of Treacle the Juice of two Lemons
half an Dunce of Oil of Vitriol & 1 quart of Vinegar
mix the Long Black & Sweet Oil well together then
add the Treacle & Lemons & afterwards the Vinegar,
mix all well together & then add the Oil of
Vitriol, shake it well up before you use it & the
longer it is kept the better! —

A recipe for Hooping Cough M^{rs} Eaton
Spirits of Hartshorn & Oil of Amber each half
an Dunce mix them well together & rub the
back with it Night & Morning before
the fire. —

Another recipe for the Hooping Cough
Six pennyworth of Broom, & two pennyworth
of Spirits of Turpentine, mix them well together,
then rub the Childs back well before the fire
Night & Morning. —

A Receipt for blacking

Of Oil of Vitriol 1 oz
Spirits of Salt — 1 oz
Vinegar — 1 Quart
Spir. of Lavender 1 oz
Green Sapparas 1 oz
Ivory Black $\frac{1}{2}$ lb
Salted Oil — 1 Table = Spoonfull
Sugar Candy 2 oz

For cleaning Boot Tops

Oil of Vitriol $\frac{1}{2}$ oz
Gum Arabic $\frac{1}{2}$ oz

Add the above with a little Lemon
Juice to one Quart of Milk —

Rub this mixture with a sponge on the
Tops & polish them before dry with a
Brush

For Worms

Infuse a quarter of an ounce of cut
Rhubarb in a pint of Porter. Let it stand
three or four days. — It must be taken every
day at dinner in a little Beer or Porter.
For a Child of 4 or 5 years old a dessert Spoonfull
is sufficient — for one older a Table Spoonfull

To Melt Butter - Dr Hunter
Put a quantity of a pound of Butter into
a plated Sauce pan with three or four
 Spoonfuls of Cream, shake the pan over
a clear Fire till the butter be completely
melted. Take care to shake it only one
Way and be careful not to put the sauce-
pan upon the Fire -

Orange Jelly - Probenok
Into two quarts of Spring Water put a
pound of Hartshorn shavings and let
it boil till it be reduced to one
quart then pour it clean off and let it
stand till cold. Take the rind of three
Oranges, pared very thin, and the juice of
Six, let them stand all night in half a
pint of Spring Water then strain through
a fine Hair sieve melt the jelly and pour
the Orange liquor to it, sweeten it to your
taste with double refined Sugar and put
to it a blade or two of Mace four or five
Cloves, half of a small Nutmeg, and the
rind of one Lemon, beat the whites of five
or six Eggs to a froth, mix it with your
Jelly and set it over a clear Fire, boil

it three or four minutes then run it
through your jelly bag several times
but take care not to shake it when you
pour it into your Bag —

Sponge cake. Proverbs very good

Take seven eggs, and the whites of five. Three
quarters of a pound of Sugar, half a pound
of Flour rubbed through a sieve and set
to the fire to warm. Put the Sugar into a
pan with half a pint of Water and set
it on the fire to boil, then whisk your Eggs
round and at the same time put in your
Sugar boiling hot, and continue to whisk ^{long way}
three ^{or four} quarters of an Hour, then beat the
Flour lightly in putting in Lemon to
your Taste. Have your mould ready
before you make your cake.

A Receipt for Life Salve — Mr. Edmunds
Take $\frac{1}{4}$ of a pound of Fresh butter, let it ^{dry} ^{good} ^{soak}
three days in Orange Flower water, then
take 3 oz of Bees Wax cut in thin Slices,
a good pippin sliced thin, two or three
lumps of fine ^{loaf} Sugar, a spoonful and $\frac{1}{2}$
of Raisin wine $\frac{1}{2}$ an oz of Gum Benjamin
 $\frac{1}{2}$ an oz of Storax $\frac{1}{2}$ an oz of Alkanet Root
Boil all together till it is of a very deep
Red, then strain it through a piece
of gauze or of muslin as long as it runs
quite clear.

Directions for making Arrow Root
Take a decent Spoonful of the Powder to which
add as much soft water as will render it
a thin paste, then pour on half a pint of boiling
water stirring it briskly. Boil it a few minutes
when it will become a smooth clear jelly;
Add two or three Table Spoonfuls of white wine
a little Lemon Peel and Sugar. If intended
for young children Milk may be substituted
for water and wine.

Mode To - M^{rs} Lindsay

Half an ounce of Tanglefs dissolved in as
little water as possible, take the quantity
of new milk which will fill your shape, and
put it into a basin, then put into a hair search
two Spoonfuls of each current Jelly, two of Raspberry
Jam, and the same quantity of Strawberry Jam,
place your shape firm below the search,
and then pour slowly in the milk and
the Tanglefs, keep stirring it till all runs through
the search into the mould, but the seeds,
let it stand six or eight hours, and turn
it out as you do a shape of Jelly.

To make Apple Jelly

Quarter, Pare and free your Apples, from the Seed
vessels, put them into an oven, in a pot without
water, with a close lid. When the Heat has made ^{them}
soft, put them into a Cloth, and wring out the
Juice, Put a little white of Eggs to it, Add the Sugar,
skim it before it boils. Then reduce it to the proper
Consistency, and you will have an excellent Jelly.

Horse Radish Sauce. Mrs H. Locke.

Take a large stick of Horse Radish, grate it fine through a grater, add to it a tablespoonful of made mustard and desert spoonful of moist sugar, then add vinegar sufficient to make it the consistence of made mustard. A little cream improves it very much.

Sweet Omelet — Sarah Smith very good.

Take a pint of good cream, 4 eggs well beaten, a little lemon just chopped fine, and sugar to the taste, mix the above together, and fry them in the same manner as a Savoury Omelet, serve it up with Sweet meat.

To bottle fruit. — Sarah Smith
Get your fruit when quite dry, and pick them ~~when~~ as whole as you can, then put them into dry bottles, with five ounces of powdered lump sugar, cork them up tight and tie them down with rag, then pack them in a pot with rag, and water up to the neck of the bottle, just before the water begins to boil, ~~take~~ ^{put} the fire out and let the bottles remain till cold — in a day or two take the rag off, and loosen the corks —

To make Flaxing for Sarah Smith
Hornsea
Take as much good brown yeast as you
think proper, boil it gradually till it becomes
so thick that ^{may be} it applied with a brush.

To make Gingerbread Mrs. Garfield
Put $\frac{1}{2}$ lb of butter into a lb $\frac{1}{2}$ of flour very
well, $\frac{1}{2}$ a lb brown sugar, 1 oz of ginger, $\frac{1}{2}$ a nutmeg
mix it up with $\frac{1}{2}$ lb of rasped suet with
a little cream, mix it all well together, roll
it out thin and bake it on buttered tins.

Scotch Cheese-cake to keep and be
ready for use with a little fine paste
at any time — Mrs. Garfield.

Take 4 oz of butter, add $\frac{1}{2}$ lb of lump sugar sifted —
eggs leaving out the whites of two, the rinds of
two large lemons grated and the juice of 3.
Put all into a pan, and let it simmer over the
fire till the sugar is dissolved, keep stirring
it till it begins to thicken, and looks like honey.

Then form it into joints, tie it up well, and
it will keep many months in a cool dry place.
Rt. Before it is used a few almonds beat, and
a slice of sponge cake, or hard biscuit is
a great improvement.

A common Plum Cake

M. Burfield

To preserve Brandy Cherries -

Get your Brandy Cherries when fully ripe, cut
the stalks so as to leave them half an inch
long, put them into glass jars, between every
layer of fruit, put a layer of very fine sugar that
very fine till the jars are three parts full, then
fill them up with Brandy, cover them close
up, & set the bottles in the sun, and shake
them up once or twice a day.

Butter cream

Boil a pint of cream with sugar and a little
lemon peel shed very fine, beat the yolks

For a Cill & Cough.

a Table Spoonful of Elder Syrup, or Sweet
Spoonful of Syrup of Marsh-Mallows, & a tea-
Spoonful of Sarsaparilla, in a Cup of warm
water — to be taken frequently.

D^r Scotts recipe for Bilious or Liver
Complaint.

Take of Nitric acid & Muriatic Acid each
three ounces - of Water twelve ounces - put the
Water first into a bottle, & then pour each of the
Acids into it separately - the mixture is then put
for use - of this mixture about the third part
of a wine glass should be poured into a bowl
and soon full of warm Water so as to make it
slightly acid to the taste, For the preparation
the hands or feet may be washed for a short time
as five, ten, or fifteen minutes, & so on to half
an hour & the washing should be repeated
every day or every other day according as it affects
the Patient. Particular care should be taken
to keep the bowels open during the cure of it.

A desert spoonful of made Mustard mixed
in a tumbler glass of warm Water & taken
immediately, acts as an instantaneous emetic.

For a cold

Crude Opium one part Gum opifetida ✓
one part made into a Plaster and put under the
Toe for a pain in the foot which has arisen
in the most obstinate cases.

For the Tooth Ache

✓ Sal Ammoniac one ounce put to a Pint of
Tincture of Bark & infuse it a few Days. apply
a Tea Spoonfull to the Tooth. rub it with
your finger for a few Minutes. afterwards wash
the Mouth with Warm Water. This done with
50 Grains of a German Physicist and was never
known to fail. — — —

℞ Stomach Receipt for Wind Indigestion
and Sourness of Spirits — — —
Magnesia 3 Drms. Species Armentia. Gum Guai-
acum, and the best Rheubarb in fine Powder
of each one Dram & a half mix them all well
together in a Mortar or stone Mortar make it
into a Paste with a sufficient quantity of Syrup
of Orange Peel. The size of a small Walnut to be
taken at Night going to Bed. Visiting a large Tea

cup full of orange Peel Tea after it, increase or
diminish the quantity of Steaming or it agrees.

For a Burn on Sides M^{rs} Borelough
Drope Potatoes and lie them upon the burn
or it will remove them, and it will take out the
fire when it is entirely out lie on a Disinfectant
Plaster and it will heal it.

Turnip Poultice or ointment
works for a sore finger.

For the Cough in the Stomach M^{rs}
Welf.
Chalk and Water or Chalk Julep or Tea both
put twice a day; also a Plaster upon the
Stomach made of Chalk and sweet Saffron.

For a Whetstone M^{rs} Madge
Groundsail and rusty Beem put but together till
like one disintegrated then lie it on pretty thick
on the back affected, and as it dries lie on fresh
it will either remove the humors or break it.

For a Stomach of the Water M^{rs} J.
Take a Chopin Stem or even as it is killed, and
wrap it round the Body while hot, this has

cured when the Physician could give no relief.

For Chapped Hands & Itch & Cocks V

When you have washed your hands and while they are wet, rub them over very well with a little honey and then wipe your hands very dry, but do not dip them again in Water or you dry them. — — — — —

A Solim Mixture when fixed
Air is advised Dr. Dunder's V

Mix the Salt of Wormwood and a little water together drink it and immediately after it is done, swallow the same Juice. — — — — —

For sore or Weak Eyes

Dr. C. Dunder — V

Take 2 Sunces of White Lead but very fine
2 Sunces and a half of Virginia Wax half a P^d
of Mace Butter without salt, put the Butter
into a Pitcher and set it in the Sun until
the Butter is melted and then pour it off,
put in the Lead and Wax, mix it well
together and keep it for use. — — — — —

A. J. Knight Sheriff & City M^r W^r
Chas. W. Knight

Take of red Lead plaister, Gum Elem,
Mastic, of each 4 ounces, Burgundy
Pitch 3 ounces, Gum Benjamin, Dra-
gon's Blood, Bole, of each 2 ounces.
Turpentine, a little boiled, one ounce,
of Balsam of Peru, essential Oil
of Lavender, of each half an ounce,
Yellow Wax two Drachms, mix &
make a plaister, which, when
mounted, spread upon white Lea-
ther, heated as little as possible

Myers had dropped upon sugar ^{milk} & a sure
cure for the Hooping Cough

Johnnie Briggs Trane.

Mix all a tea spoonful of the Alcoholine
in a little Sugar & Water to which squeeze
the Juice of a Lemon & take it immediately.

To be taken for a violent reaching &
The White of one Egg beat up with luke warm
Water, & if this stays on the Stomach let the next
thing be a small Cup of Chicking Broth, let the
Chicking be skinned & beat almost to a force &
Meat bones & all together, put it in to a sauce
pan & pour one pint of Boiling Water on it —
let it simmer twelve Minutes with a little salt,

A certain Cure for the hooping Cough

& The one tble spoonful of honey with of good
Rum, & half tble of Spirits of turpentine;
mice them, and use the both bene occasionally.

For an inflammation of the eye tble
tids —

Four large spoonfuls of rose or spring
Water with 30 Drops of fowlers extract

The Yolk of an Egg to be taken fasting
for Bile

Thurston's Linctus of Broom

Three ounces of best Broom powdered
~~30~~ 30 Grains, of Sarsaparilla, eight of
Rhubarb twenty Grains of Clove, and
of Sassafras powdered, Sarsaparilla
in five half pints of Broom, five or six
days, filter the liquor till it is very fine, then
add a pint & a half of Broom & the ingredients.
Let them stand five or six days, filter or
before I put them together.

N. B. - Take two Spoonfulls in a glass
of Rye Whisky water in a morning
fasting, repeat it on some in evening
if more agreeable than it in a glass of
Wine & Water.

For the Women

Half an Ounce of Amaranth Half a Pound of Sarsaparilla
a Pound of Wormwood Half a Pound of Garden Rue
and powdered a 1/4 of an Ounce of Blackberry
fruit, eight, & mix all these well together
or much or will be on a six pence one
to be taken every morning - fasting, mixed in
Tea, or in a little Sugar & Water - A Child
above eight Years old may take rather more
as it is better.

An excellent Prescription for a
Cough particularly for Child. Dr. Thospe.

Mr. Orymel Sill.

Rect. Camph. comp. $\frac{1}{2}$
Sp. Alth. Nitro $\frac{3}{4}$
The sum of cochlear $\frac{1}{2}$
w. sp. h. R. W. F.

Comphorated Zulo

Take of Camphor, one dram; Gum
Arabic, $\frac{1}{2}$ ounce double refined
Sugar one ounce; Vinegar or Dist. Gein
the Camphor with a few drops of rectified
Spirit of Wine, till it grows soft; then add
the Gum, previously cut into small pieces
with equal its quantity of Water, & cut them
together till they are perfectly united. To
this mixture add, by little & little, the
Vinegar with the Sugar dissolved in it, till
consistency the prescription. This Zulo
may be taken in the dose of a Spoonful or
two.

For a Cough Mrs. Brown

Prepare some Gum Arabic in cold water
it should be very thick then take two large
spoonfuls of it & add one large spoon full of ^{white} Symp-
lice & one large spoon full of Symplice of Saffron
mix it well together & let a Child suck a little
spoon full of it 3 or 4 times a day when the
cough is troublesome.

A White Emulsion for a Cough

Put half a Pint of soft Water or Rose Water
into a Bottle & add half an ounce of Oil of
Almonds & ten grains of Salt of Tartar shake
them well together add a little Sugar & ten
drops of Antimonial Wine, give a spoon full
two or three times a day, if you fear add 20 drops
of Sanguine Elisix to the dose your young
3d time.

Distilled Oil of Tar formerly called
Ethereal Oil of Tar, An oildom then known
to fail in the cure of those afflicted with
Worms, to be taken, when the Patient is free
from Fever, Morning & Night, in the quantity
from ten to thirty Drops mixed in a little
Cream to which may be added if wished some
Tea or Sugar - A Child about six years old

may take at first six drops in a dose and
one Drop p^o Week may be ordered for three
or four Weeks. The Patient should persevere
in taking the Medicine for a considerable
time (from three to six Months - it will
probably give almost daily additional
Strength from the time it is begun to
be taken. This Medicine has been very
efficacious in the Cure of some Cancers in
the Limbs, taken inwardly as before men-
tioned, and rubbed externally on the Part
affected - it has also been very useful in
Rheumatism, that is not attended with
Fever - The Person who formerly prepared
this Medicine having gone over making
it, it is now prepared by M^r. Ferriar
Droghda & Co.

Compound Tincture of Benzoin for stopping
Bleeding M^r. Low Surgeon Edinburgh

By the Genl Surgeon 1/2 oz & 6 drops
Beverly & Co. Droghda

Ten stone of wheat, ought to produce
ten stone & a half of Meal, & one bushel of
bran. Must Corn 13 stone. Nine stone & a
half of Meal.

One stone of Dates, sh^d. produce 8 lbs of Meal
Or in proportion. 14

Little Lamb Shop
Spencer Gate

